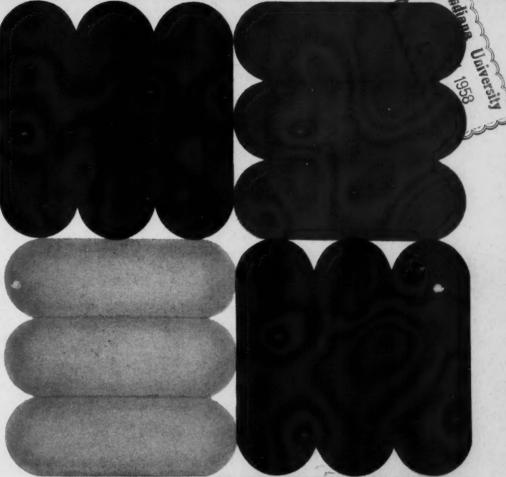
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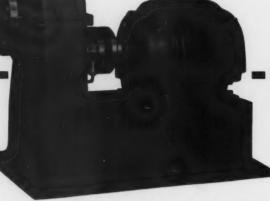
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VOLUME 139

AUGUST 9, 1958

NUMBER 6

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CLEAN-LINE YOUR PRODUCTION

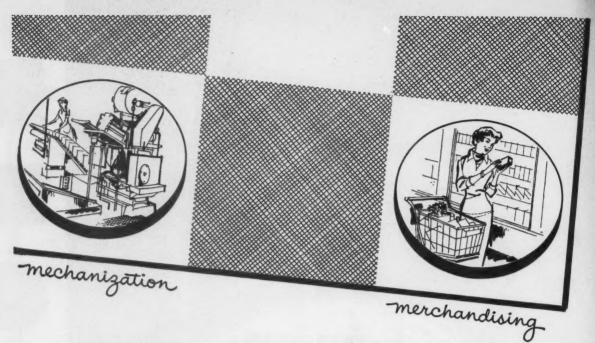
St. John Equipment is exactly tailored to your requirements

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Ask the Man from Marathon how Hi-Fi Wonder White lard cartons—merchandising and mechanization—can help your lard sales. Or write Marathon, A Division of American Can Company, Department 354, Menasha, Wisconsin. In Canada, Marathon Packages Limited, Toronto.

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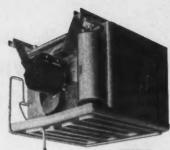


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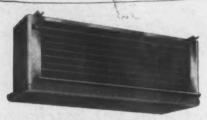
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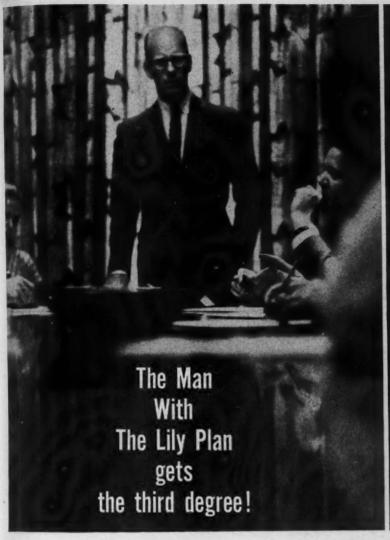
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They're satisfied with Lily's reputation, but they want to know just how the Lily* lard tub stacks up against competition.

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- A. The Lily tub is so strong, you can stand on it . . . yet light in weight! It's non-corrosive, too!
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- A. The big, wide mouth makes it easier to fill. And, unlike heavier, clumsier containers, the Lily tub nests to save storage space prior to use. Stacks neatly after it's filled.
- Q. "Economical?"
- A. Less expensive than other types of containers; lightness reduces handling costs.
- Q. "How well does it protect our product?"
- A. The Lily tub is precision-made with an improved coat-

ing. Fine holding qualities minimize spoilage and dehydration.

- Q. "How about sizes?"
- A. For sales to hotels, restaurants, drive-ins and mass feeders, Lily makes 5 different sized tubs: 2, 3, 4, 5 and 10 lbs. For supermarkets: ½ lb., 1-lb., and 2-lb. Nestrites.
- Q. "Customer convenience?"
- A. Consumers prefer a round container. It's easier to spoon from and more convenient to store.
- Q. "Can our name be imprinted on these tubs?"
- A. They can be handsomely printed with your name, design and colors, or you may choose from our stock designs.

Valuable Information from Lily

The Man With The Lily Plan is constantly working to develop new products, improve old ones, and solve problems—for you, He has some valuable information on meat packaging—and it's yours without cost or obligation. Just write to: Lily-Tulip Cup Corp., 122 E. 42 St., Dept. NP-88, New York 17, N. Y. *T. M. Reg. U. S. Pat. Off.





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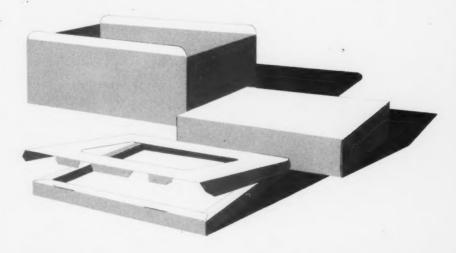
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FIBREBOARD

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Manuel

BOILED HAM FORMER

with sandwich-shape molds in — SIZES!

Three molds, one each in size: $378'' \times 378'' \times 24''$, $4'' \times 4'' \times 24''$; $41/2'' \times 41/2'' \times 24''$ will accommodate small to large hams. Any size may be filled to capacity with scraps or trimmings, and yield a compact, firm square ham without air or jelly pockets. Location of fat is controlled; it is impossible for ham to change position in the mold. Cooking time is faster; there is less shrinkage, and uniform slice yield is 5% higher.

A Mepaco mold of appropriate size is positioned on the loading horn. A seamed and fatted ham is placed in forming chamber with fat located as desired. Press a valve and ham is squared instantly. Press a lever and the squared ham is forced into mold. Release a clamp and mold is relative moved from horn. The complete operation requires less than 30 seconds.

Mepaco Mold Cover Press

For pneumatically closing cover on Mepaco mold.

Mepaco Ham Mold Cooking Rack

Travels by overhead rail to and from cooker.



Mepaco Sandwich-Shape Ham Mold Available in three sizes as listed above

FIBREBOARD packaging for meats

Your meats travel better, **economically**, in Fibreboard containers. Corrugated and solid fibre shipping cases. Folding cartons of every size and style. Bacon trays and boards. Sausage containers. Table-ready meat specialties. Frozen meat packages.

Advantages? You get many when you're served by the West's largest manufacturer of paperboard packaging. Your cartons and cases are faultlessly printed on the newest modern presses. You receive market and package research . . . structural and graphic design . . . equipment development and counsel . . . dependable supply and service. And people . . . experienced people near you to work with you.

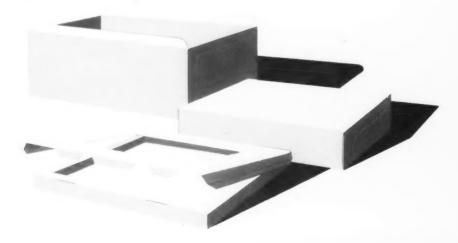
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FIBREBOARD

Paper Products Corporation

Head Office: San Francisco



BOILED HAM FORMER with sandwich-shape molds in — SIZES!

Three molds, one each in size: 3%" x 3%" x 24"; 4" x 4" x 24"; 4% x 4% x 24"; 4% x 4% x 4% x 4% will accommodate small to large hams. Any size may be filled to capacity with scraps or trimmings, and yield a compact, firm square ham without air or jelly pockets. Location of fat is controlled; it is impossible for ham to change position in the mold. Cooking time is faster; there is less shrinkage, and uniform slice yield is 5% higher.

A Mepaco mold of appropriate size is positioned on the loading horn. A seamed and fatted ham is placed in forming chamber with fat located as desired. Press a valve and ham is squared instantly. Press a lever and the squared ham is forced into mold. Release a clamp and mold is removed from horn. The complete operation requires less than 30 seconds.

Mepaco Mold Cover Press

For pneumatically closing cover on Mepaco mold.

Mepaco Ham Mold Cooking Rack

Travels by overhead rail to and from cooker.



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FOR FURTHER INFORMATION WRITE OR TELETYPE OA 532

Mepaco

Mepaco Sandwich-Shape Ham Mold Available in three sizes as listed above.

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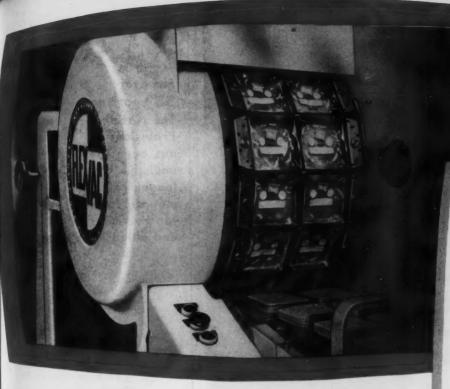
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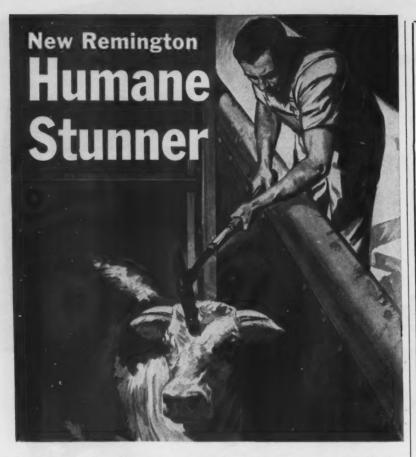


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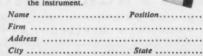
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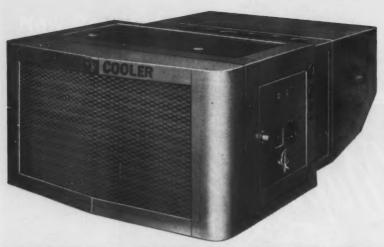
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THE NATIONAL

PROVISIONER

AUGUST 9, 1958

VOL. 139 No. 6

These We Should Keep

We do not intend to eulogize the man who died this week. Thomas E. Wilson stands secure in the history of meat packing as a leader who successfully interpreted the business to hostile groups of producers, consumers and legislators at a time when meat packers needed friends and understanding. He was a prophet who taught and gave life to the concepts of cooperative action (in a trade association), scientific research and education for the welfare of all packers—small, medium and large—for his own time and the future.

Enough of the history of the industry has passed through our hands so that we believe we can presume to judge his contribution as

both unique and great.

While we do not mean to eulogize Thos. E., we would like to point out that he rose from a car checker in the yards to be leader of a great corporation, spokesman for an industry and generous friend of agriculture and youth under the tough, but always vital and self-renewing system of free enterprise. Under the stimulus of its profit motive, the venturers and leaders such as Wilson, and those who have worked for and with them, have produced in a few decades a greater flood of goods and services for America (and the world) than has ever been seen before in human history. This yield has been shared more evenly than under any other system, whatever its utopian claims.

We would like to emphasize also that Wilson's conception of cooperative action within the industry was not a narrow or self-ish one. It was his idea that an association should speak, conduct research, educate and foster progress in the interest of the whole industry rather than concentrate on objectives sought by one or a few organizations.

We hope that for many generations to come young Americans in meat packing and other fields will have the same opportunity to serve, learn, lead and gain in relation to their capacities and ambitions as did Thomas E. Wilson, and that his ideals and aims for the meat industry will be maintained.

News and Views

Louisville Packers, who contend they shouldn't have to pay 12c per cwt. more than Indianapolis packers to ship fresh meat by rail to New York, are going to get a hearing before the Interstate Commerce Commission. The ICC has set September 30 as the deadline for written testimony and exhibits by interested parties and December 1 as the deadline for written rebuttals. The oral hearings will be held before ICC examiner Walter D. McCloud. Dates for the hearings have not been set. At a pre-hearing conference in Washington, D. C., James P. Haynes, transportation manager of the Louisville Chamber of Commerce, said Louisville packers must pay \$1.67 per cwt. to ship fresh meat to New York while those in Indianapolis, only 15 miles closer by rail, pay \$1.55 per cwt. The result is that Indianapolis has developed "practically a monopoly" on slaughtering Southern Indiana livestock, Haynes said. Packers in Columbus, Ind., and Madison, Ind., are joining the Louisville group in asking for lower rates.

Spokesmen For the three major packer trade associations and the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, appeared late last week before the Senate appropriations subcommittee considering the Department of Agriculture supplemental appropriation bill. They asked the subcommittee to restore the \$350,000 that the House cut from the requested \$2,100,000 additional funds to provide more meat inspectors. Witnesses included L. Blaine Liljenquist, vice president of the Western States Meat Packers Association; John A. Killick, executive secretary of the National Independent Meat Packers Association; Dewey Bond, Washington representative of the American Meat Institute, and Arnold Mayer, Washington representative of the Amalgamated.

Advance Registrations for the regional meeting of the Eastern division, National Independent Meat Packers Association, already guarantee that it will be the largest meeting ever held by that division, John A. Killick, NIMPA executive secretary, reported this week. The meeting is set for Thursday, Friday and Saturday, August 21-23, at the Hotel Traymore in Atlantic City, N. J. A number of packers from other areas of the U. S. are planning to attend, Killick said. Many of them will couple their Atlantic City visits with attendance at the NIMPA-sponsored Meat Science Institute earlier in the week at Rutgers University, New Brunswick, N. J.

Suit To End a 19-year union ban on night sales of fresh meat and meat products in the Chicago area has been filed in U. S. District Court in Chicago by the Jewel Tea Co., retail food chain. The suit, filed under the Sherman Anti-Trust Act, asks the court to break up an alleged conspiracy in restraint of trade that prevents Jewel's stores and other retail outlets from selling most meat after 6 p.m. Defendants are seven retail locals of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, their top officials, the Associated Food Retailers of Greater Chicago and Charles H. Bromann, executive secretary of the retailers' organization.

The Small Business tax relief bill (HR-13382) was approved, with certain amendments, this week by the Senate finance committee, which ordered the measure favorably reported to the Senate. Approved without change were provisions to allow a deduction for losses sustained on investments in small business and to increase the accumulated earnings credit from \$60,000 to \$100,000.

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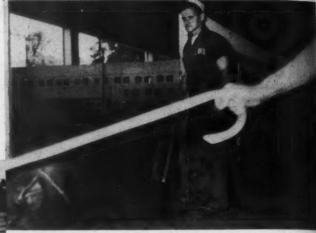
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Tennessee's Baltz Bros. Expands Steadily With

BELOW: Robert Baltz and his brother partners believe in aggressive advertising using a wide variety of media.



ABOVE: Description of new stockyard-maintenance structure by partner Frank Baltz is interrupted by the escape attempt of a balky hog.

Continuous Promotion and Up-to-Date Processing

BELIEVING that honesty of purpose and aggressive advertising are essential ingredients in the successful distribution of meats, five brothers are actively engaged in living up to the Baltz Brothers Packing Co. slogan of "Where Quality Counts."

Diverge for a moment to Sunday noon on a farm in the rolling hills of central Tennessee where Mrs. Kathleen Baltz, mother of the boys, customarily serves dinner to 14 grown members of the Baltz family and their 55 children at a single setting. From this lusty background has sprung the partnership which, in 12 years, has built the enterprise from \$10,000 (borrowed) to a prosperous organization which slaughters 600 hogs, 150 cattle, 300 sheep and manufactures close to 100,000 lbs. of sausage weekly. Other characteristics of the owners were brought

DUMP BUCKETS are conveyed on overhead rails and also by means of floor dollies through the Baltz Bros. sausage floor operations.

out in a recent Sunday magazine article of the Nashville Tennessan, concerning the religious sincerity of the family, and a feature article in a national farm publication which praised their experimental gardening on a 200-acre tract.

In spending 2 per cent of gross sales on forceful advertising, the firm works largely through TV and newspaper spreads with prize contests almost continually underway. Sponsorship of half-hour TV shows include the nationally-viewed "Man of Annapolis," and a mystery, "The Man Called X." These are shown with live spot ads of the company's products. The entire back page of a Sunday supplement is used in newspaper advertising, and large layouts appear in the daily press. Pictures of sports celebrities are inserted in wiener packages and a full set entitles the collector to a free bicycle. Comic books and

CONTROL device attached to the stuffer horn helps to achieve even size and weight in the company's skinless frankfurter links.





BETWEEN legs of carcass being split can be seen the hog splitting back rest rail which is put out of way during beef dressing.

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other small items are commonly given with products. Calendars with religious and sports themes are distributed, and bowling, baseball and other competitive sports activities are underwritten.

The modern brick and concrete plant is 2½ miles south of Nashville on a country road paralleling federal highway No. 41. The company was started in 1946 when Robert Baltz, general manager, took over a business on the present site where production was limited to a small volume of wieners and bologna. Since that time the plant has been enlarged many times and demand for the firm's products has steadily increased. Other partners in the enterprise are Dennis, in charge of sausage manufacturing and shipping; Frank, supervisor of killing and packaging; Martin, mechanical supervisor, and Jack, the youngest, who is being schooled in office procedures.

The sausage kitchen was enlarged in 1947, a 20 x 40 ft. cooler was added in 1949, and in 1950, aided by an RFC loan, the company built a two-story structure containing a curing cellar, more sausage manufacturing and shipping facilities, a slicing and wrapping department, and a 30 x 30-ft. freezer. An office was built in 1952.

In 1954 disaster struck in the form of the explosion of an inedible cooker, which completely destroyed the rendering department and severely damaged parts of the main building. The partnership came back with immediate construction of a modern killing floor, new lard department and enlarged inedible rendering building. A 30 x 60-ft, hot cooler and similar beef coolers were added in 1956 by this Tennessee firm.

Construction of a 40 x 60-ft. two-story addition in 1957 provided separate rooms for sausage stuffing and grinding and space for two stainless steel air-conditioned six-cage

Atmos smokehouses on the first floor and dry storage upstairs. A 50-hp. Reliance gas-fueled package boiler was installed early this year. A 38 x 80-ft. stockyard, which has just been completed, features a spacious maintenance shop and machine storage area underneath; use of 38-ft. long precast concrete slabs in the ceilings; stock pen walls of two-core concrete blocks laid sideways, and gates of aluminum.

The partners plan to build two 30 x 60 ft. coolers; one for hogs on the first floor and another over the present beef cooler to increase capacity for processed meats. More smokehouses will be added later.

Working parts of the plant have walls finished in cream glazed tile except for the shipping department which has red tile to a height of 5 ft. with hard plaster above. The multi-species killing floor includes Amco dipolating equipment. After the dipping process the carcasses are sprayed with water and the resin is stripped off. The hogs join the beef rail just ahead of the back sawing operation.

Lambs and goats start along the same path as the hogs and are raised with a Globe hoist to the bleeding rail where they are dispatched and shunted at a right angle away from the scalding tub for leg breaking and transfer to the main dressing rail.

Cattle are handled on a single-rail system; floor work is done with the animals in cradles. Both cattle and hogs are split at the same station. A B & D saw is used for hogs and a Kentmaster saw for cattle. An auxiliary low hind-leg supporting rail, which is used to back up the hogs, is swung away during beef dressing.

In sausage manufacturing the company has a desirable backlog in regularly providing 14 different brands of wieners and bologna to independent jobbers. Prices for these items are established on a formula and information supplied in the NP DAILY MARKET AND NEWS SERVICE. This system assures congenial and practical relations between the jobbers and manufacturer.

In sausage production an overhead dump bucket system is used to convey material between a grinder, silent cutter, mill, vacuum mixer and the stuffers. All fine ground product is prepared by conditioning first in the silent cutter and then in the Mince Master. The loaded buckets are moved on the floor by means of dollies.

Popular frozen meat specialties made in the Baltz plant include "Tater Dogs" and "Ham Sticks." The "Tater Dog" is essentially a wiener on a stick coated with a 4-in.

[Continued on page 32]



BOLOGNA is stuffed in I-lb. bags. Note the rail bucket (upper left) which will be used to fill the stuffer.



Purposeful Planning is Evident in Ohio Beef Plant

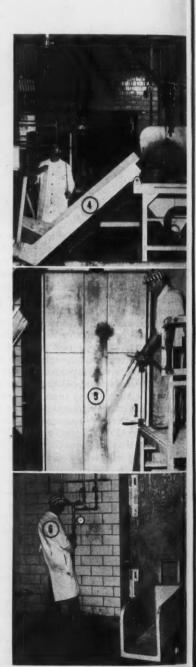
PURPOSE and planning are found in almost every phase of operations in the single-bed beef plant of Logan Packing Co., Bellefontaine, Ohio, which has been enlarged and modernized recently.

The packinghouse was acquired about two years ago by Harry Darmstadter, who learned the slaughtering business in Germany, acquired experience as a beef boner in Chicago plants and operated a retail meat business in Muskegon, Mich., from 1946 to 1955. Although the plant originally handled hogs and cattle, Darmstadter decided to concentrate on beef production.

The plant was purchased after careful evaluation of several possibilities with the assistance of Smith, Brubaker & Egan, Chicago architectural and engineering firm, which drew the plans to remodel and expand the building. The establishment is located in excellent cattle country, is close to markets and has ample water and good facilities for sewage disposal.

The initial plan was to operate under local inspection, but the policy was abandoned when management learned that regulations varied so much between different localities that it was virtually impossible to market much beyond the home area. The packinghouse is now being operated

TOP (not numbered): Vertical sliding gate between waiting and knocking pen replaces former swing gate and the pitch of the knocking pen has been increased. I. Don Weber, plant superintendent, demonstrates the ease with which stunner is used. Height of knocking wall eliminates difficult reach. 2. Swinging I-beam provides track for trolley from which power brisket saw is suspended. 3. Same saw is swung into position for cutting feet. Plates welded to cradle hold neck in position. 4. Air lift raises paunch to workup table, while pump underneath table moves paunch manure to screen for dewatering. 5. Henry Darmstadter demonstrates the driving mist produced by the air wash gun. 6. Hose connection in sterilization cove has a make-and-break coupling.



under federal meat inspection.

The enlarged building has about three times the floor area of the former plant. The interior of the older structure is new since the insulation had deteriorated. All slaughtering and refrigerating equipment in the plant is new. To the livestock pens, which were rebuilt and refloored, the firm added a scale house, recessed the unloading chute and installed facilities for cleaning livestock vans. The livestock unloading ramp of concrete is drained and is at truck bed level so that the cattle do not walk up or down; they just step off. The pens hold approximately 150 head.

The knocking pen was modified in an interesting manner. The knocking and waiting pens formerly were separated by a swing gate. This has been replaced with a vertical sliding gate which is lifted with a pneumatic piston. The arrangement has greatly simplified the closing operation, says Don Weber, plant superintendent. The slope of the knocking pen floor was increased so that the stunned animals now roll out. The knocking pen door opens with the aid of a counterweight.

The Schermer pistol is used for cat-

tle stunning and Darmstadter comments that he is highly pleased with the performance of this tool. The knocking pen was designed so that the stunner can be placed quickly on the animal's head. After the day's work, the gun is disassembled and soaked overnight in a solvent that dissolves the carbon. Don Weber, plant superintendent, explains that this treatment insures trouble-free operation of the device.

The stunned animal is placed on the bleeding rail with a Boss automatic lander and, after bleeding, is dropped onto a cradle. Management originally installed the cradle, removed it for pritch plates and then re-installed it. Metal shields welded to the underside of the cradle at the neck section extend to the floor. These plates hold the neck in position while the weasand is being rodded and tied. For the type of cattle the company is dressing, mainly northern cows, the cradle holds the carcass best for the floormen's operations.

Darmstadter says that a plant-made production aid located above the cradle (see Photos 2 and 3) increases production by at least one head per day. This is, in effect, an I-beam crane that swings through 180 degs. and carries a trolley from which the Thor balancer and Best & Donovan brisket saw are suspended. The Ibeam can be swung into position at either the front or rear of the cradle with the trolley permitting further latitude in saw movement. The saw is used to open briskets and to cut off feet and, according to Weber, is more efficient than a hand saw for both of these operations.

The Boss paunch workup table is located on the opposite side of the room from the cradle. The paunch is raised to the table by an air lift. A Yeoman pump moves the flushed contents to a Link Belt vibrating screen. The screen, in turn, discharges into an international farm wagon equipped with a hydraulic dump. At the end of each day the wagon is hauled by a tractor to a local farm. Management feels that this is an inexpensive way in which to solve a messy disposal problem. Blood is collected in a blow tank and at the end of the day is blown onto the paunch contents. Handling blood in this manner enhances the value of the waste load to the farmer and keeps a high

7. Vibrator screen discharges dewatered paunch manure into farm wagon with hydraulic dump. 8. Partial view of the ceiling refrigeration units used in chill cooler.
9. Package boiler is well-insulated, as is the large hot water heater with Powers controls.

BOD material from being discharged into the sewage system.

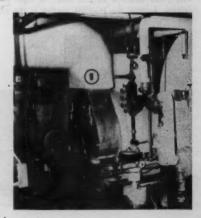
Tripe processed in a Globe tripe scalder is placed on a ring trolley for transfer to the offal chill cooler on the second floor. Product moves via an elevator equipped with rails. A holding freeezer with carload capacity is located next to the offal cooler and a small room facing both of these houses a box stitching and strapping machine and packaging table. Product is boxed as it is chilled and is held until a salable amount has been accumulated.

The carcass moves from the cradle to the single rail half and full hoist position. The firm uses a fixed spreader and a Boss deflector for landing the carcass on the rail. The beef hoist is directly over the deflector. This is essential if one-pass landing is to be achieved, says Weber. If the hoist is located back of the deflector, several attempts may be needed to deposit the trolleys on the rail.

Hides are collected in a St. John hide buggy for movement to the hide cellar. Six to eight hides, depending on weight, are accumulated in the buggy for one trip. This eliminates dragging each hide individually, with its inefficient utilization of skilled labor, and additional soiling of the hide. Inedible items are trucked into the inedible room where they are drummed for pickup by a renderer.

The truck sterilization cove is located in the inedible room. Here, as at other plant locations, hot and cold water and steam piping are interconnected and a thermometer is placed ahead of the outlet so that water of the desired temperature can be obtained. A make-and-break coupling simplifies making hose connections. An air line is also run to this point.

The carcass continues past the splitting station, which has a power saw and an air spreader, to the combination shrouding and weighing platform. One man washes, scales and



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shrouds the beef sides. The platform is equipped with an air pressure spray gun which is supplied with steamheated water and with air through a separate hose connection. A dial thermometer shows the temperature of the wash water. The gun is a Hydro Air washer with a regulator to govern the amount of compressed air used and thus to control the water particle size in the spray. A high pressure mist-like spray can be obtained that washes out all except the roughest blood or bruise spots, claims Darmstadter.

The hot carcass chill cooler is equipped with four Gebhardt units mounted above the supporting steel beams. Le Fiell switches are used in the chill and holding coolers.

The shipping dock has a springbraked low rail which minimizes the amount of rail needed and provides safe glide-down. A Howe rail and floor scale is installed here.

The basement contains an automatic package boiler and a heater that can supply 1,800 gallons of water an hour at 180° F. Refrigeration is furnished by a 30-ton Howe compressor with a Niagara evaporative condenser, Water from this condenser



HENRY DARMSTADTER in his plant office.

flows back to the makeup tank where a float valve admits more as needed.

The second floor is devoted to the offal cooler and freezer, employe facilities and dry storage.

The plant has an approximate capacity of 480 head per week, says Darmstadter. Cattle are purchased by four buyers who cover terminal and auction markets within economical shipping distance.

The major pieces of packinghouse equipment were supplied by Cincinnati Butchers' Supply Co.

Boy's Red Face Leads to lowa Action on Additives

Plans of the Iowa state department of agriculture to ban any product containing additives "which affect human beings" were disclosed by L. E. Liddy, chief of the department's dairy and food division.

His reference primarily was to meats which have been discovered to contain added niacin. Niacin is one of the B vitamins, Meat contains a small amount of it normally.

State officials said the addition of extra niacin came to light when a Des Moines mother called the city health department. She said that every time her son ate hamburger his face and ears turned red. Authorities said this could be a reaction to a high dosage of niacin.

While meat normally contains about 100 milligrams of niacin per pound, Liddy said that tests indicated the niacin-added meat contained about 300 milligrams per pound. Noting that "it is not a widespread practice," Liddy said that charges filed by the department "have virtually eliminated" the addition of preservatives. In the cases discovered, he said, the adding of preservatives in general was done by retail merchants.

Prepared to Unfreeze

An all-industry party will be sponsored by the National Prepared Frozen Food Processors Association on Monday night, October 27, at the Latin Quarter, New York City, as part of the group's annual convention, Joseph Settineri of Roman Product Corp., convention chairman, has annunced. The convention is scheduled for October 26-29 at the Hotel Statler.



ABOVE: Offal prepared on table in background is placed on trolley rack for movement into cooler. Buggy by lavatory is used to move hides. BELOW: In left photo is new loading dock with office addition beyond truck. In right picture the foreground structure is new inedible section; beyond the inedible section is the killing floor of the remodeled Ohio beef plant.





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Members to See Changing Patterns



CAMERAMEN from Rapids-Standard shoot convention movie in Herrud & Co. sausage plant.

A VISIT to the Palmer House in Chicago to attend the American Meat Institute's annual meeting on September 26 and 27 actually will mean a trip to meat packing and rendering plants all over the country and in Canada, the Institute pointed out this week.

"Since the early stages of program planning, the idea has been to present a program that members will see," according to the Institute, "and these efforts will really pay off on these two days."

Changing patterns in this industry show up with particular drama in plant operations and processing techniques. The Friday afternoon and Saturday morning sessions will cover some of the more important and dramatic changes in detail, through demonstrations employing motion pictures, animation, charts and slides.

All meat packing executives, particularly those in the operating end of the business, will be interested in the report by Gerald L. Scott of the Midwest Research Institute, Kansas City, Missouri, on "Mechanization or Automation — Which, When, Where and How." Scott is recognized as an authority on the important developments in mechanization and automation and at present is studying operations in the meat packing industry on which he will base interesting observations and recommendations.

While there are many questions among industry executives as to what operations can be mechanized or automated, there is dramatic evidence that the patterns of change already are unfolding in this area. Rendering operations are particularly adaptable to these changes. The Peterson Manufacturing Co., Inc., Los Angeles, Cal., through a slide presentation, will take meat packers on a quick trip through one of the country's most modern rendering operations in a demonstration of mechanization.

C. E. McMichael of The Girdler Corporation of Louisville, Ky., has some answers on the payoff for meat packers in the automated processing of rendered fats.

In cooperation with Canada Packers, Ltd., the Institute has developed a film showing an automatically controlled hydrogenation system in operation. Through the use of animation, meat packers will be given a visual demonstration on how the system works and how similar controls may be applied to other liquid handling processes.

A brief demonstration from Mc-Lean Machinery Co. will show the operation of mechanical hide shaking equipment now being installed in plants in the U. S. and Canada.

The payoff in this session, as in all sessions dealing with the changing patterns in livestock and meat, will come at the close when a special panel of management and operating executives will discuss ways and means of applying mechanization or automation throughout the industry.

The Saturday morning session will

be devoted to the changing patterns and their effect on sausage and other processing operations. F. Warren Tauber, manager of the food and packaging research department of the Visking Company, is preparing a special report on "Advances in the Preparation of Sausage Emulsions."

As mechanization becomes more generally adopted in meat processing operations, the need for more and more emphasis on quality control becomes apparent. Julius Zillgitt, manager of the research and development division of Geo. A. Hormel & Co., will have some suggestions and recommendations on what this means in his talk on "Quality Control—Key to Efficient Processing."

The Rapids-Standard Co., Inc., Grand Rapids, Michigan, has had a crew working with a number of meat packers for several weeks producing a special motion picture for meat packers attending the annual meeting. This presentation will show clearly how any meat packing company, regardless of its size, can mechanize its shipping operations to push-button efficiency in answer to the ever-increasing problem of "keeping orders on the move."

While all these changes are apparent, and more are to come, the question in each management executive's mind is—how do we adjust?—how can we adapt our own operations to conform profitably to these changes? While emphasis will be placed on this point in every demonstration and report by those appearing on the annual meeting program, each session will have a discussion period led by a panel of experts to help answer these problems.

Yugoslavia Plans To Extend Canned Meat Exports To U. S.

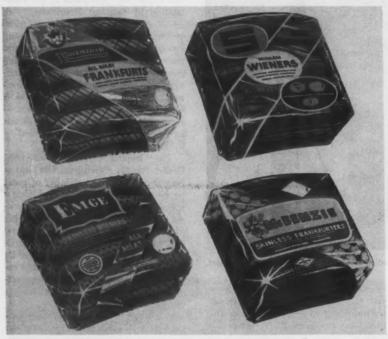
Five Yugoslavia meat processing plants will be producing meat products meeting U. S. import standards, the Federal Chamber of Foreign Trade has reported. Yugoslav exports of canned meat products to all countries have increased steadily from 2,044 tons in 1955 to 6,523 tons in 1956 and 11,283 tons in 1957.

Britain is the largest importer from Yugoslavia. Since 1956, the U.S.S.R. has been the second largest customer. Its purchases in 1957 totaled 3,000 tons, but some of the meat was actually shipped in 1958. A trade agreement of last year provides for annual delivery of 2,000 tons from 1958 through 1960. Most of the exports to the Soviet Union have been a special meat product, "tushonka." West Germany is also a big market.

Package Bands That Glitter Help Attract More Gold

"Modern self-service marketing calls for a device to attract and hold the busy housewife's attention," Fred Siegfriedt of Fessel-Siegfriedt, Inc.,

limited number of variations possible. Overall costs of the new packages designed by Fessel-Siegfriedt are competitive with other wiener packages.



FOIL-BANDED wiener packaging used by four clients of the Louisville advertising agency is shown above. Packages were designed for (clockwise from top): Shen-Valley Meat Packers, Inc., Timberville, Va.; Stoppenbach Sausage Co., Jefferson, Wis.; John McKenzie Packing Co., Burlington, Vt., and Emge Packing Co., Anderson and Fort Branch, Ind.

Louisville advertising agency, points out. The advertising agency, specializing nationally in meat packer accounts, has used foil successfully on wiener packaging for several clients.

"Since visibility is vitally important in wiener packaging," Siegfriedt explains, "the transparent wrap could not, of course, be completely replaced by a foil wrapper. Instead, a foil band is used as an accent and attentiongetter."

A definite advantage, according to Siegfriedt, is the fact that the brilliant artificial lights in meat cases serve to accent the reflective foil-banded package so it becomes outstanding.

"After the attention is received," the advertising executive notes, "a well-designed package will keep the consumer's interest and invite further examination. Aluminum foil has become synonymous with quality and even though as a package band it serves no functional purpose, the psychological value is overwhelming. The prestige effect of foil makes the package a more desirable purchase."

In foil-banded packaging, the foil is laminated to the inside of a printed cellophane overwrap, making an unArmour Adds Three More Items for Coin Vending

Armour and Company, Chicago, has introduced three more canned meat items for the fast-growing automatic coin vending machine market. The new products—ham and beans, beef and beans, and beans with frankfurter chunks—bring the Armour line

to seven items. Those introduced earlier are beef stew, corned beef hash, chili con carne and spaghetti with meat.

Approximately \$250,000,000 was spent by consumers last year on robot-vended foods, including milk and coffee, according to Armour. It is estimated that this market will expand in the next seven years to an annual sales volume of \$4,000,000,000 to \$5,000,000,000. The number of hot food dispensing machines has jumped from 7,000 to 13,500 within the past year.

The Armour tins contain 8 oz. of food, which is heated to 150° F. in several seconds by the coin-operated machine. The purchaser opens the tin and helps himself to a spoon and if necessary, a plate. Both are provided by the servicing company, Most consumers eat from the tin.

Automatic Canteen Corp. of America has hot vending units in approximately 60 Armour locations from Maine to California, including several in the Chicago Sun-Times building, new home of Armour's general office.

Repeal of Oleo Import Tax Law Sought in Wisconsin

Repeal of Wisconsin's 27-year-old oleomargarine import tax has been advocated by the Wisconsin Farm Bureau Federation on the grounds that it is discriminatory, unenforcible, a handicap to the dairy industry and a stimulant to bootlegging.

The Farm Bureau was joined in its stand by the Wisconsin Creameries Association. Both organizations, however, cautioned that they were not recommending that oleo be tinted.

Ray Barth, research assistant for the Farm Bureau, said there is "no way of knowing how many pounds of illegal margarine are imported into the state each year.



ARMOUR LINE for automatic vending machines includes seven items; new ones are on top-

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When you cure meats with Sucaryl, instead of sugar, you cut handling 30 times!

When used for curing bacon, ham, sausage and canned meats, Sucaryl has 30 times the sweetening power of sugar. This means you need handle and store just one 100-lb. drum of

Sucaryl instead of *thirty* 100-lb. bags of sugar. Consider how much time, space and money this could save you. Especially since Sucaryl curing is as *effective* as it is economical.



Sucaryl-cured meats look and taste better when cooked. They're firmer in texture, more stable and appetizing in color, and don't "caramelize" to give a burnt flavor in cooking. As for flavor, two different taste panels preferred Sucaryl-cured meats to those cured with sugar. Sucaryl imparts a real "country cured" flavor.

Sucaryl (Cyclamate—Abbott)

The use of cyclamates in the curing of bacon has been fully approved by the Meat Inspection Division of the U.S. Department of Agriculture. Several packers are currently experimenting with Sucaryl in curing ham, sausages and canned meats. For more information on this, send coupon to Chemical Sales Division, Abbott Laboratories, North Chicago, Illinois. On request, we will also send you a trial sample of Sucaryl for your own test purposes.

Name	(Please Print)	
Firm Name		
Address	1000	
City	Zone	State

Texas 'Beef Clinics' to Aid Commercial Meal Planners

A series of "beef clinics" to help commercial chefs and institutional meal planners prepare better and cheaper beef meals for their customers will be held in five Texas cities during the week beginning September 8, Leo J. Welder, president of the Texas Beef Council, Dallas, has announced. The clinics will be sponsored by several trade groups.

"Beef is the Number I meat preference among Texans and Americans today," Welder said. "Our clinics will help supply new and improved techniques in selecting, buying, preparing and merchandising beef to chefs catering to the dining-out public. Commercial chefs, like homemakers, are faced with meal planning three times a day, and they need to take a fresh look at their operations ever so often."

The clinics scheduled are: Dallas, Hotel Adolphus, September 8; Fort Worth, Texas Hotel, September 9; Houston, Rice Hotel, September 10; San Antonio, Gunter Hotel, September 11, and Lubbock, Lubbock Hotel, September 12.

Speakers at the all-day clinic will be: J. C. Hawkins, Fort Worth, district hotel and restaurant director for Swift & Company; Miss Kay Nawn, meat specialist of the Livestock Division, U. S. Department of Agriculture, Washington, D. C.; Dr. R. E. Branson, chairman of the consumer economics section, department of agricultural economics and sociology, Texas A & M College, College Station; Mrs. Dorothy Hutcheson, Houston, home economics director, The Rice Industry, and Miss Helen Corbitt, food director, Zodiac room, Neiman Marcus, Dallas.

Dr. Branson will present a report on the "Institutional Market for Beef," based on a current survey among Houston eating establishments to determine customer meat preferences, grade performances and buying practices. Other topics will include "Savings Through Portion Control."

Cooperating with the Texas Beef Council in presenting the clinics are the Texas Restaurant Association, Texas Hotel Association, Texas Hotel and Club Chefs Association, Texas Dietetic Association and the Texas Home Economics Association. The registration fee is \$5, including lunch.

Commercial Food Radiation Near, Government Believes

The appointment of Horace B. Mc-Coy, head of the Business and Defense Services Administration, as chairman of the government's interdepartmental committee on radiation

preservation of food is a sign that commercial applications of the process are near, according to the Defense Department. McCoy succeeds Dr. William H. Martin, director of Army research and development.

The action "represents the opinion that, in the last two years, the food irradiation process has developed to a point where it is desirable that the chairmanship be assumed by an agency more closely concerned with such commercialization."

Represented on the interdepartmental committee, which was formed in May, 1956, to coordinate government efforts in the field, are the Small Business Administration, the Atomic Energy Commission and the Departments of State, Agriculture, Interior, Commerce, Army, and Health, Education and Welfare.

Premium Ad Man Sees Rise In Promotions This Fall

A "sharp increase" in the use of premium promotions this fall has been forecast by Gordon C. Bowen, chairman of the Premium Advertising Association of America, Inc.

His prediction was based on an analysis of trends made in connection with the association-sponsored New York Premium Show, to be held September 8-11 at the Hotel Astor.

Tennessee Firm Stresses Promotion [Continued from page 25]

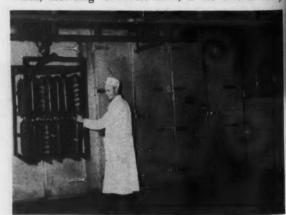
crust of denyurated potatoes. The consumer is told to cook them in deep fat. The flavor is said to be similar to that of a wiener with french fried potatoes. This item is prepared in groups of four pieces which are separated by a waxed cardboard backing and packed 12 in a carton.

"Ham Sticks" are made from large cured hams which are finely ground with no extra seasoning and formed eight at a time in a machine supplied by Basic Food Materials, Inc. Each stick weighs 1 oz. The formed groups are packed eight in a waxed box before freezing. Preparation is the same as for fresh pork sausage.

Wiener production accounts for 40 per cent of the sausage kitchen's output. All wieners are made 10 links to the pound, using TY linking and peeling machines. Specialties include cheese wieners containing 20 per cent cheddar cheese, highly-seasoned barbecue wieners and "foot-long" wieners just twice the length of the regular links. A bar-b-que ham is boned to an 8-lb. average and, after cooking, the seasoning is rubbed on before vacuum packing on a 4 x 4-in. Anco forming device.

Bacon and loaves are sliced with U. S. equipment and packaged in a second floor room over the front of the plant. Fourteen different kinds of loaves are sliced and Cryovac-wrapped in 6-oz. packages. A "Variety Pack" is made containing shingled slices of pickle and pimento, olive, ham and cheese, and chopped ham loaves. Bacon is sliced to average 22 pieces to the pound and is put up only in 1-lb. packages overwrapped with clear film which is tightened in a shrink tunnel. Ground meats are formed on Hollymatic equipment.

The firm's meats are delivered over a 100-mile radius in central Tennessee with eight 1½-ton trucks of GMC and International manufacture refrigerated by Thermo-King equipment. The concern has just acquired a Fruehauf trailer pulled by a White tractor. Truck bodies, which are made by the Brown-Built Body Co., have all interior sides finished with a brushed-on coating of fiberglass which, according to Robert Baltz, is the best of many



SAUSAGE supervisor W. Boyd examines product from new houses.

materials tried for this purpose. The trucks are loaded in preparation for the next day's runs starting at 11:30 p.m. by a special night crew working along portable roller conveyors extending from the plant coolers to the insides of the refrigerated trucks.

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"I PUT MYSELF IN THE PROFIT PICTURE... WHEN I PUT MY BACON IN THE PROFIT PACKAGE!"

You may not glide through Venice in a gondola, but you can make a boatload of extra profits from sliced bacon...when you pack it in CRYOVAC Film as they do at Weiland Packing Co., Phoenixville, Pa.

Says F. Howard Walsh, Vice-President, "We like CRYOVAC Film for our sliced bacon because it handles well on our high-speed packaging equipment and makes a tight, clean, good-looking package. Our returns and rewraps are prac-

tically nil, and in-store turn over has accelerated greatly. Our sliced bacon sales have risen appreciably in the past year, thanks to CRYOVAC Film."

Put yourself in this profit picture. Find out the whole story on sliced bacon in CRYOVAC Film. Learn how your business will benefit from CRYOVAC's unique Profit Package Program. Write Advertising Manager, The CRYOVAC Company, Cambridge 40, Massachusetts.

◆ THE CRYOVAC COMPANY Division of W. R. Grace & Co. Cambridge 40, Mass. In Canada:

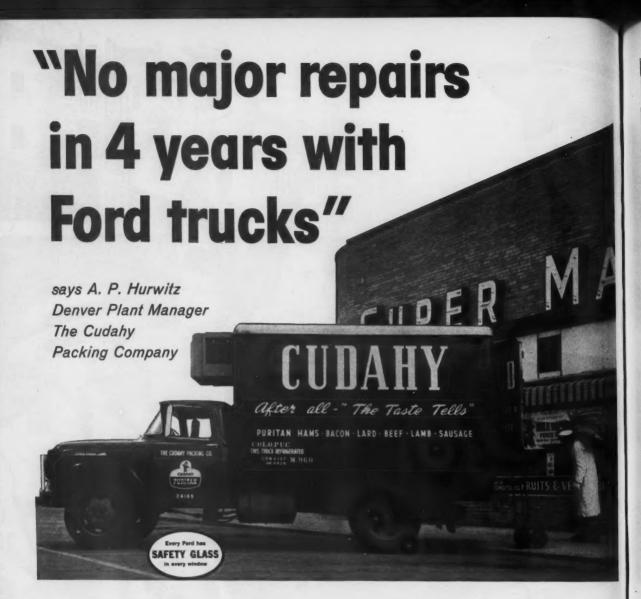
2365 Dixie Road North, Port Credit, Ontario



loaded in

1:30 p.m. ble roller ne insides

ST 9, 1958



"Our cost records show Ford trucks have been a really good investment

"With our 100% Ford fleet, total delivery costs (depreciation, gas, oil, maintenance and repairs) are remarkably low. Representative monthly parts bills for the entire 11 trucks run around forty-five dollars. We also get very good gas and oil economy.

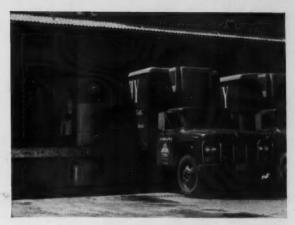
"We buy new Ford trucks every 4 years and sell the used trucks ourselves. Two of the '54 Fords we just sold had 70,000 miles on them . . . without ever having the heads or pan off. We feel this is a very good record for trucks in stop-and-go service in heavy city traffic. Ford trucks have excellent resale value, and we always realize a capital gain on them.

"We have fine, experienced drivers who take a great deal of pride in their Ford trucks. They like the roomy comfort of Ford cabs and report the trucks are easy to handle, even in heavy traffic. And those dual headlights are a good safety feature for driving through the mountains at night.

"To sum it all up . . . I don't think we could find a better truck than Ford!"



Eight new '58 Ford F-600's line up at the loading dock before starting their morning deliveries. All trucks are equipped with 187-hp Heavy Duty V-8 engines, 4-speed transmissions and 2-speed rear axles.



Conveyor brings meat out to Ford trucks equipped with refrigerated van bodies at Cudahy's Denver plant. Over 2,000,000 lb. of meat per week is processed, and each truck carries over 4 tons per trip.

Bring extra savings to your business . . . make your next truck a FORD!

Ford offers a complete line of over 360 truck models, ranging from pickups to giant tandems. And there are Ford Dealers almost everywhere, ready to help you select the truck best suited for your individual job. They're ready with modern service facilities, trained mechanics and low-priced Ford parts to keep your truck on the job, earning for you.

Ford trucks are your best buy! Ford's initial

costs are low and resale value is traditionally high. The modern Ford Styleside pickups are the lowest-priced models with full cab-wide body . . . giving you 23% more loadspace than traditional pickups.

Value-packed Ford Tilt Cab trucks offer exceptional payloads, maneuverability, service accessibility and driving ease . . . they're the most popular tilt-cab line, by over two to one.

Only Ford offers the economy of Short Stroke power in all engines, Six or V-8. And Ford's Heavy Duty V-8's offer new, advanced durability features. The modern Ford Six, available in Light and Medium Duty F- and P-Series trucks, is equipped with a gas-saving carburetor that gives you up to 10% greater economy.

Ford's rugged cab and chassis construction means these new '58s are built to last. All this plus the proven fact that Ford trucks last longer adds up to America's No. 1 truck value.

See your local Ford Dealer for the latest in '58 trucks or the best in A-1 used trucks.

Finance the easy one-stop way! Ask about the new

FORD FLEET TRUCK FINANCE PLAN!

FORD
TRUCKS
COST LESS
LESS TO OWN...LESS TO RUN...
LAST LONGER, TOO!

THE NATIONAL PROVISIONER, AUGUST 9, 1958

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9, 1958

DIFFERENCE in trolley appearance after using the new one-soak cleaning technique is illustrated with trolleys, before and after treatment, held by W. H. Mellor, plant engineer, Fryer & Stillman, Inc., Denver. Frame with upright stoppers is used in cleaning trolleys. (Photo courtesy Diversey Corp.)



Packinghouse Cleaning Jobs Can Be Done Better Today

REMOVABLE FRAMES in wire basket mate it easier to stack smaller molds, expedite draining and ease the task of removal, Method is used in a California meat plant. (Photo courtesy Oakite Products, Inc.)



SE of any method of sanitizing by which the manual effort needed to do the cleansing job is reduced is almost sure to yield an expense reduction.

The extent of packinghouse cleaning costs is frequently overlooked since much of the work is done at night. John Eckstein of Oscar Mayer & Co., Madison, recently reported that one of the firm's plants was spending more than \$1,000,000 per year for sanitation labor, and that total cleaning costs exceeded maintenance expense by 25 per cent (see page 25 of NP of April 19, 1958).

Failure to use proper equipment and methods magnifies sanitation work and costs. In a recent survey conducted in 116 meat plants by the inspection authorities of Oregon, it was found that in 62 plants the trolleys needed cleaning, and that in 52 the hand washing techniques employed were inadequate. At the same time, the manufacturers of commercial detergents have developed materials and methods for cleaning many types of packinghouse equipment rapidly and satisfactorily. Trolley cleaning is a case in point.

This operation can be streamlined through the use of new detergents. Grease, soil and rust can be removed in one bath and the original luster of the steel can be restored. The new method makes the older, time-consuming techniques obsolete. Some plants still tumble their trolleys, requiring manual labor to bring the trolleys to the tumbler and place them in it. A cleaning agent is added to

the hot water in the tumbler and the machine is then operated for 15 to 20 minutes.

The rinsed trolleys are removed from the tumbler by hand and are placed on a rack for oiling. The operator must untangle a mess of hooks and trolleys as he removes them. While spring holder frame tumblers eliminate tangling, they take more time to load and unload.

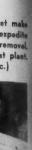
Apart from the high labor cost, this technique has several disadvantages. Tumbling is hard on the wheels and often cracks them. The frames be-

come misaligned, which turns the trolleys into hard riders. Rust removal is spotty since all surfaces are not scoured equally.

Because of the labor required in using a tumbler, many plants have adopted the soaking technique, but until the advent of the new two-inone detergents, this course has also had some disadvantages. Although the alkaline detergent removed the grease and soil, it tended to exaggerate rusting. An acid bath could be used to stop the rusting, but in time the acid tended to corrode the steam heating



SMALL UNIT mixes detergent, steam and water for pressure spray cleaning at the Focke plant. A costly manual job has been eliminated and daily cleaning keeps down soil level, assuring topmost in product flavor and quality. (Photo courtesy Oakite Products, Inc.)











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so good...they were sure to be imitated!



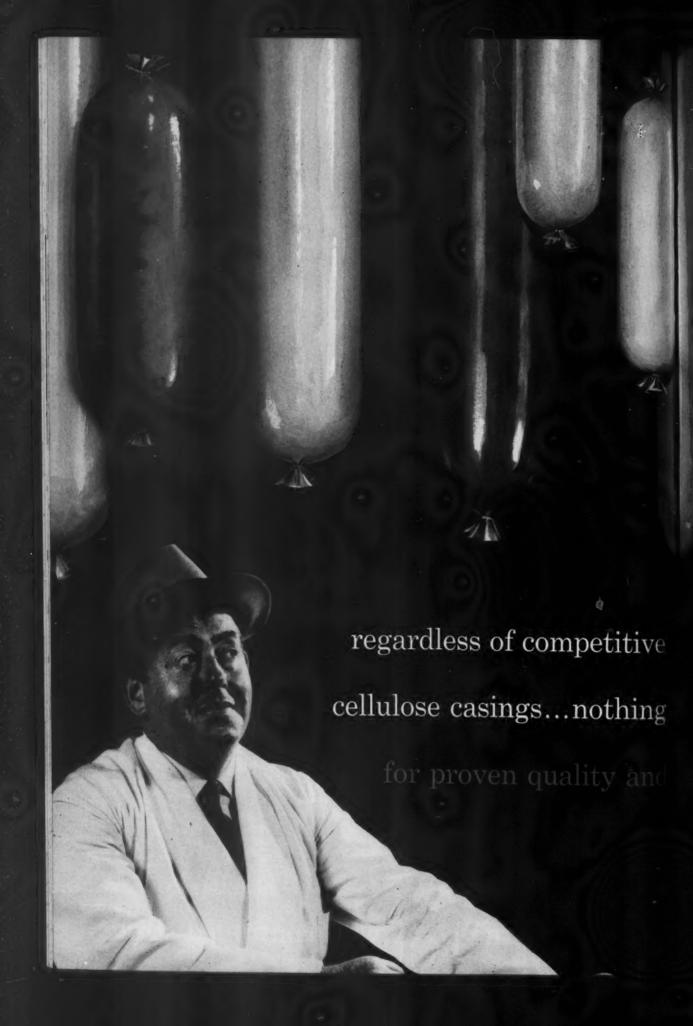


AVISCO CELLULOSE CASINGS ... the original





...and still the best...with controlled stretch



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- Built-in Controlled Stretch enables casings to "stay" with meats during curing process.
- 2 Skin-Tightness gives your products a finer and firmer appearance.
- Good Square Ends result in more economical, full slices for retailers.
- Sparkling Clarity shows your product to real advantage and gives appetite appeal.
- Beautiful printing with eyecatching crispness identifies your product.
 - Real Economy with low initial cost and unmatched performance.

claims about so-called "new" and "precision"

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compares with AVISCO CELLULOSE CASINGS

been recognized as the best. And comparison with any other cellulose casings on the market today will prove to you they are still unmatched. Built-in controlled stretch makes stuffing easier—eliminates ugly, irregular shapes. If proven quality, uniformity and performance are what you want—get AVISCO cellulose casings.

AVISCO

don't settle for less than

to keep your product on

the move Your products compete with many other brands on retailers' meat counters. But with AVISCO cellulose casings they'll stand out in the crowd. What's more, AVISCO casings give retailers the uniform slices they want – slices that look right and sell on sight and make customers come back for more. Why not let us demonstrate how AVISCO cellulose casings will keep your products on the move?

AMERICAN VISCOSE CORPORATION, FILM DIVISION, 436 WEST RANDOLPH ST., CHICAGO 9, ILL

coils and the vat. In solving one problem, rusting, a maintenance problem was created.

The new detergents, which contain a chelating ingredient properly balanced with alkalies and penetrating agents, can be used in one fast soak to bring into solution and suspension all types of foreign material, including oil, grease, dust, rust and scale. This is done without injuring the metal of the hooks and trolleys or the vat.

The streamlined one-soak cleaning method is simple. The detergent is dissolved in water in a tank equipped with a closed steam coil for heating. Soaking time, solution strength (8 to 16 oz. per gal. of water) and the temperature used (180° to 200° F.) will vary with each plant. Water hardness, type of protective oil used, condition of trolleys, etc., are factors that must be considered. While solution life varies under different circumstances, the initial make-up will last for several days under the toughest conditions. Practical experience will quickly indicate the procedure to be used with respect to soaking time.

CONVEYORS: With large volume a conveyor system can be used to carry the trolleys through the soaking, rinsing and oiling vats. In several installations hog trolleys and metal gambrel sticks are conveyed from the pork cut to cleaning and back to the gambrelling station. However, in most operations, and especially beef plants, a frame is used to hold the trolleys and the frame is lifted with a portable hoist riding on an overhead rail.

Fryer & Stillman, Inc., Denver, has fabricated a metal rack for holding beef trolleys during cleaning. The rack has an eyelet for catching the hoist hook and about 60 trolleys are held in place by spaced notches on the frame. The top of the frame is bent outward to rest on the edge of the soaking vat while permitting complete immersion of the trolleys. The firm's tank can accommodate four racks, or 240 trolleys, at one time. One hoist can be used to service the entire operation.

After using the new cleaning compound, the firm's steel beef trolleys have come to resemble stainless steel units, comments J. A. Fryer, president. He notes that MID inspectors have advised other packers to have a look at the excellent cleaning job done with the one-soak technique. The new method has reduced cleaning time 25 per cent below that needed for the old soaking system, reports Leo Stillman, vice president.

Freedom from banged-up and poorrunning trolleys is noted by W. H.



Lefiell Engineers designed the Lefiell all-steel gear-operated switch to last a lifetime, give trouble-free service, without maintenance. What a difference for you!

You don't need to put up with <u>old-fashioned cast-iron switches</u>
that require corner-blocks, corner-plates (requiring special
length hangers) or other additional supports. Cast iron switches
frequently sag, get out of line, drop loads, break and
cause loss of production time. LeFiell All-steel switches are
designed for center-line support. Their rugged all-steel construction is your guarantee of durable, dependable, maintenancefree service. The LeFiell gear-operated switch gives positivé
hand control at all times. This easy-action switch is
always fully open or fully closed and will not drop loads!

Modernize Now! You want efficiency, economy, and long life from your equipment. You can get these features, in LeFiell All-Steel switches. Compare their service features, economy, and ease of installation, and whether you use gear-operated, automatic, or the new automatic made to work with an overhead conveyor system, you will enjoy extra benefits and greater efficiency with LeFiell switches.

LeFiell All-Steel Gear-Operated Switch

Available for 1R, 1L, 2R, 2L, 3R, 3L, for $\frac{1}{2}$ " or $\frac{1}{2}$ " x 2 $\frac{1}{2}$ ", $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

Automatic Switches available in all types for $\frac{3}{8}$ " x 2 $\frac{1}{2}$ ", or $\frac{1}{2}$ " x 2 $\frac{1}{2}$ " track.

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LeFiell Company

1479 FAIRFAX AVENUE SAN FRANCISCO, CALIF.



Whatever you do in the meat industry, LeFiell can help you do it better.



Here's a pointer.... Use this CS-17 Packaging Setup for FAST PACKAGE PRODUCTION

AND LOWER PACKAGE COSTS



Setup shown is only one of many you can set up with Great Lakes Units for efficient packaging. We packaging devices for any purpose or production, designed to permit increased production without making existing units obsolete, Start what you need, buy only what you need, know that no matter how packaging needs rise you can keep step without waste. Ask for details.



A fast, flexible arrangement! Stack slicer discharges grouped slices on table for check weighing. Up to 75 checked stacks are "stocked-piled" on rotating Transporter Unit which revolves steadily, and constantly brings stacks of product to wrappers. Two operators wrap and label product, feeding packages to the CS-17 Sealer which seals wrap and completes the handsome package for boxing. It's efficient, space-saving, economical.

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Great Lakes STAMP & MFG. CO. See F

2500 IRVING PARK ROAD, CHICAGO 18, ILLINOIS

Worlds Largest Makers of Meat Branding and Marking Equipment.

Packaging, Labelling and Identification Equipment.

Mellor, plant engineer. The cleaning method keeps the axles and bearings free of dirt and the protective oil provides adequate lubrication. Daily cleaning keeps a thin film of light oil at the wearing surfaces of the bearing and axle.

Using the all-purpose soak, rinse and protective oil dip, one large midwestern packer has cleaned 100,000 trolleys at an estimated cost of less than ½c each. A Chicago packer who has been using this technique for some time, and, consequently, has a lighter soil load to remove, cleans about 3,000 trolleys daily at an estimated cost of 1/3c each.

After the trolleys have been cleaned they are rinsed with hot water and then dipped or sprayed with oil. The rinse water should be as hot as possible to speed drying since a wet trolley or hook should not be dipped in protective oil. Rust specks found on trolleys frequently result from oiling wet equipment. The oil does not form a seal over the surfaces covered by water and rust forms as the moisture evaporates.

Trolleys cleaned regularly in the new chelated compounds can be kept rust- and dirt-free; any light rust that might form on the way to the coolers will be removed in the next soak and costly brushing is avoided.

The new cleaning compounds should not be used on galvanized metal. If a packer has galvanized trolleys, it is recommended that the galvanizing be stripped from them with a suitable material. Once this has been done the equipment can be kept clean with the chelating compound. This is another advantage claimed for the new cleaners since first and subsequent galvanizing can be avoided.

MOLDS: The compounds can be used to good advantage in loaf mold cleaning. In one California meat plant two men were formerly required on a full-time basis to clean the firm's molds, using abrasive compounds and stainless steel sponges. The task was expensive and the molds were subjected to heavy wear. At the suggestion of a cleaning material manufacturer the firm constructed three tanks and had stainless steel baskets made to hold the molds in batch lots. The first tank contains the cleaning compound, the second, the rinse water, and the third, the protective coating.

Frames of the wire baskets are made of piping welded tightly at the corners to prevent liquid carryover when the baskets are moved between tanks. An inner frame is placed in the basket to hold small molds upright for easy drainage and removal, but is eliminated when long molds

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Whether you operate one truck or twenty, you'll find that Firestone's truck tire costs less per mile. Billions of miles of carefully kept fleet records prove it.

Firestone has always built extra strength and long life into every Firestone truck tire. Now, even greater strength and longer wear are being built into Firestone truck tires through the use of Firestone Rubber-X and Firestone S/F (Shock Fortified) cord.

No wonder that, now more than ever, more truck operators are changing over to Firestone tires. Ask about Firestone Rubber-X at your Firestone Dealer or Store. That's the place for fast dependable service, too.



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Firestone

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THE NATIONAL PROVISIONER, AUGUST 9, 1958

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ST 9, 1958

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...down on the farm what are their desires!

Keep your product farm-fresh in looks and flavor with a tempting, protective Daniels wrap—the finishing touch that sells.



creators · designers multicolor printers of flexible packaging

there is a Daniels product to fill your needs

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for slicing sausage are being cleaned.

One man now cleans 3,000 molds per day. He loads soiled molds into a basket and lifts them into the soaking vat with the aid of a portable hoist. The molds are moved in their basket through the rinse and oiling vats. If inspection reveals that a few molds may need further cleansing the workman touches them up with a stainless steel sponge.

The meat plant reports that its mold cleaning expense has been re-

duced 65 per cent.

A third area for cost reduction lies in the use of mechanized cleaning equipment. Several different types are available, but all operate on somewhat similar principles; i.e., spraying a jet of hot water or steam mixed with a suitable detergent. The impinging and scrubbing actions of a powerful spray, the speed-up activity of heat, and the soil-loosening properties of the detergent are combined when such equipment is employed.

Employing such a unit, a cleanup man can cover large areas in a fraction of the time required with manual cleaning. The cleansing jets reach into comers and hard-to-get-at places.

The experience of a Detroit area packer furnishes a good example of cost reduction made possible with mechanical cleaning. He formerly cleaned his six stainless steel smokehouses manually with a labor requirement of four man-hours per house. With a mechanical unit the job is done in 10 minutes per house. The saving is estimated to be \$1,656 per year for this one task and the unit is used elsewhere throughout the plant.

The Wm. Focke's Sons Co., Dayton, Ohio, recently adopted the gun method for smokehouse cleaning. The portable unit uses the plant's hot water system to siphon detergent from its tank into a water stream, and delivers a hot cleaning solution under pressure to reach any part of the smokehouse. After cleaning, the same unit is used for pressure rinsing.

unit is used for pressure rinsing.

Urban G. Focke, secretary, states the unit has cut smokehouse cleanup time by one-half, does a better job and uses approximately the same amount of detergent.

Ground Beef First Choice

Frozen ground beef was first choice of 43 out of 47 states queried by the U. S. Department of Agriculture as to their preference of the top ten foods for the school lunch program. The program operates in all states, including the latest one to be admitted, Alaska, and in Puerto Rico, Hawaii, Guam and the Virgin Islands.

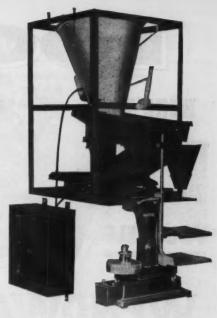
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1958

Exact Weight® WEIGHING MACHINES

For

- BAGGING
- PACKAGING
- BATCHING
- FEEDING



MODEL 1001-FM-2-30

Precision machines for packaging dog food



Model 620NW Automatic Net Weighing Machine

Exact Weight Precision Weighing Machines are ideal for filling any dry, free-flowing material, such as dog food, into bags or boxes.

Model shown above is extremely flexible and will handle economically any quantity from a few pounds to 25 pounds. Precision fill is assured by electronic controls connected with an Exact Weight Precision Scale. Vibratory feeder with adjustable fast-to-trickle feed insures accuracy of every package. Visible indication permits accurate check by operator to maintain constant weight.

Other Exact Weight machines are available with either automatic or semiautomatic controls. Write for bulletin No. 3318.

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THE EXACT WEIGHT SCALE CO.

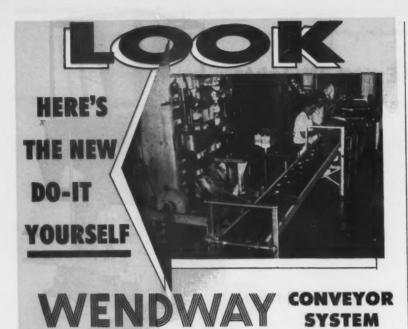


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 Simple or Complex—Wendway unitized assemblies may be easily ceiling mounted to save valuable floor space.

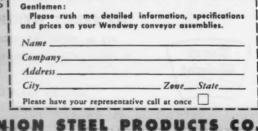


 Wendway assemblies are ideal for all light production and processing work. May be caster mounted for full portability.



 Where solid belt conveyor is required, canvas, Neoprene, rubber, etc., can be supplied to meet the need.

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Wendway, the light product (linked wire belt type) conveyor system, is now available in complete, prebuilt assemblies ready for installation in your plant by your own workmen.

Now—you save installation and supervision costs plus time and manpower. Why? Because Wendway unitized sections are all pre-engineered, prebuilt and guaranteed to operate flawlessly on practically any light product use.

It's so easy—Wendway assemblies are available in standardized powered straight sections, curves, switches, inclines, declines in 6", 9", 12", 15", 18", 24" and 30" belt widths. Curved sections of 90° or 180° and gearhead power units to match your needs. For heavier application, pre-engineered straight sections, equipped with solid belting, are available.

Write today for detailed information or conveyor system planning assistance. USP representatives will gladly supply the facts—without obligation.

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ALBION, MICHIGAN

Flashes on suppliers

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PURE CARBONIC CO.: This division of Air Reduction Co., Inc., New York City, has appointed four new warehouse managers: J. H. HARRINGTON at Philadelphia, R. G. CAIREY at Detroit, T. H. BRADLEY at Columbia, S. C., and W. M. BROCK at New Orleans. "Pureco" is a major manufacturer of dry ice for wide application in industry.

PICK MANUFACTURING CO.: ALAN E. PICK, executive vice president of this West Bend, Wis., manufacturer of steam injection water heaters for industrial users, has appointed McGill-Brown, Inc., Des Moines, as its Iowa representative for sales and service, under the direction of Darl Hatfield, sales manager of the Des Moines firm.

WOOLSON SPICE CO.: A new 70,000 cu. ft. refrigerated spice room costing approximately \$50,000 has been opened by this Toledo, O., firm, it was announced by WILLIAM L. MACMILLAN, vice president and general sales manager. The firm has a subsidiary, the Forbes Co., in St. Louis; a roasting plant in Brooklyn and an office in New York City.

JENSEN-SALSBERY LABORA-TORIES: DR. VLADIMIR DVORKOVITZ, D.V.M., vice president of research and production of this Kansas City chemical firm, has been named president. Jen-Sal is said to be the nation's largest house devoted exclusively to production of pharmaceuticals for the veterinary profession.

FIBREBOARD PAPER PROD-UCTS CORP.: Appointment of THOMAS F. MARTIN as administrative assistant to the general manager of the paperboard division of the San Francisco corporation was announced by RALPH P. McDonald, general manager of the division.

RECOLD CORP.: P. H. HUTCHINSON & ASSOCIATES, Pensacola, Fla., has been named as the Recold air conditioning representative in northwest Florida and southern Alabama, it was announced by H. T. JARVIS, president. Headquarters will be at 3000 N. Davis st., Pensacola.

GOODYEAR TIRE & RUBBER CO.: DONALD B. HEFNER has been named field representative for packaging films at Charlotte, N. C., it has been announced by E. H. Dours, department sales manager of the Akron, Ohio, company.

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

REFRIGERATION CUR-TAIN (NE 587): Meat on the rail can be pushed through the curtain without

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loss of inside cold air; regular door may be left open all day. Transparent windows may be located in each curtain panel to facilitate safe doorway passage. Curtain material is heavyduty, neoprene-impregnated aylon which will not absorb odors or moisture and remains pliable down to minus 70 deg. Manufactured by the Seattle Tent & Awning Co. of Seattle, Wash.

NEW MULTIWALL BAG (NE 566): A new bag for the meat industry, using the newly-developed "extensible" kraft paper, is being manufactured by the Bemis Bro. Bag Co., St. Louis. The bag has increased strength and great resistance to shock and breakage. It permits better stacking and storage without slipping and gives added resistance to scuff and abrasion.

AUTOMATIC MICRO-PRINTER (NE 555): This unit can be attached to any type of existing or new packaging machinery, and places a distinctive, highly legible copy or numbered imprint on bags and cartons. Unit has quick-change plate cylinders; available in 18 models with cylinder circumference ranging from 9 in. to 36 in. The unit operates either by friction as moving packages pass beneath the imprint cylinder, or through use of a drive shaft which turns the plate cylinder. Made by Cozzone Marking Co., Newark, N. J.

WATER TREATMENT REGULATOR (NE 584): Hydrotrol is a new chemical feeder and automatic water treatment regulator, used to control rust, scale, corrosion, slime and algae in recirculating cooling water systems for air conditioning, refrigeration and process cooling. It is claimed that Hydrotrol



saves 95 per cent of the labor required for service, analysis and adjustments; saves an average of 50 per cent on chemicals for air conditioning cooling applications and saves on water unnecessarily wasted. Manufactured by Heller Laboratories, Inc., Leonia, N. J.

DURABLE DOLLIES (NE 586): The double-decker dolly has a double versatility that makes it ideal for all-'round cutting room work. The bottom lug is



the ideal height for the grinder while the top lug is a perfect height for along. side the saw or cutting table. The one-inch steel tubing frame has a rigid, allwelded construction, heavily plated for maximum sanitation. The McClintock Manufacturing Co., of Whittier, Cal., also produces other size dollies.

SOURCES for all kinds of equipment and supplies used in the meat and rendering plant can be found in the PURCHASING GUIDE FOR THE MEAT INDUSTRY, a Provisioner publication.

CHOPPER (NE 570): The U. S. Slicing Machine Co.,



Inc., La Porte, Ind., announces a new line of U.S. Berkel-Enterprise choppers. Model No. 2722 is shown here. There are 21 models from 1/3 hp. to 50 hp.; volume rated from 4 to 7 lbs. per minute to 25,000 lbs. per hour. Helical-cut gears are used throughout Model 2722 which also has synchronized feed.

LIQUID STEAM CLEAN-ING SURFACTANT (NE 554): It has extremely high tolerances for electrolytes and alkalies and it compounds with lower alkalinity than the customary powdered products. This corrosion-proof concentrate has the ability to plate itself out in mono-molecular layers against metal and then to lift off the accumulated matter. The CM concentrate has excellent foaming properties and cannot clog the lines of steam generators. Made by Miranol Chemical Co., Inc., Irvington, N. J.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, III., giving key numbers only (8-9-58).

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CONVEYOR APRON (NE 542): This unit is made with heavy wood slats which are mounted on a large diameter roller chain. The slats are riveted



lengths. This heavy wood slat conveyor apron is manufactured by Robert A. Main & Sons, Inc. of Paramus, New Jersey.

THE NATIONAL PROVISIONER, AUGUST 9, 1958

Canned meats-always in good taste





...and packaged with good taste



There are more than one hundred varieties of canned meats . . . always in good taste and enjoyed by more American families every day. Convenient to buy, easy to prepare in many delicious ways, good with any meal or for a snack — canned meats are one of America's favorite food buys.



CONTINENTAL CAN COMPANY

Eastern Division: 100 East 42nd Street, New York 17 Central Division: 135 South La Salle Street, Chicago 3 Pacific Division: Russ Building, San Francisco 4 Cahadian Division: 5595 Pare Street, Montreal, Que.

The Meat Trail ...

T. E. Wilson, 'Apostle of Cooperation,' Dies at 90

THOMAS E. WILSON, who probably did more than any other one man

to create a "meat team" where distrust once was the rule, died August 4 at the age of 90. He retired in 1953 as chairman of the board of Wilson & Co., Inc., Chicago, ending a 66-year industry eareer, but he



T. E. WILSON

continued as a volunteer leader.

The packing industry's "Apostle of Cooperation" entered the industry in 1887 at the age of 19 when he quit his job as junior clerk with the Chicago, Burlington and Quincy Railroad to become a car checker for Morris & Co. in the Chicago stockyards. In 1900 EDWARD MORRIS took Wilson into his office, and by 1906 he was vice president of the company. He became president in 1913.

Wilson left Morris & Co. in 1916 to become president of Schwarzschild & Sulzberger. The firm was renamed Wilson & Co. the same year.

In the meantime, Wilson had recognized that the industry had to bring about a better public understanding of its functions and the interdependence of the various segments of the livestock and meat industry. When a meeting of packers was called in 1906, he was the only representative of the large packers to attend and participate in formation of the American Meat Packers Association. The AMPA was reorganized in 1919 into the Institute of American Meat Packers, now the American Meat Institute, and Wilson became chairman. He helped organize the National Live Stock and Meat Board in 1922 and served continuously on its board of directors. He was named as the Meat Board's first honorary director in 1955.

During the International Livestock Exposition in 1918, Wilson met some lowa farm youngsters who were members of the then little-known 4-H Club, which was sponsored by the extension service of the U. S. Department of Agriculture. Wilson was instrumental in organizing the National Committee on Boys and Girls Club Work to expand and extend the 4-H Club movement and served as chairman from 1924 until this year.

As a packer, Wilson always had been keenly interested in the develop-

ment of better livestock. In 1914 he bought a group of rundown farms near Lake Forest, Ill., and set out to establish a breeding herd of Shorthorn cattle. By 1927 Edellyn Farms Shorthorns were winning blue ribbons in the largest shows and Edellyn Farms bulls and heifers were going out to Shorthorn herds throughout the country to improve the breed.

In the field of meat and by-products research, Wilson believed that the principles of cooperation also could be applied with benefit to all. As head of the Institute's plan commission, he took the lead in establishing the research laboratory of the Institute at the University of Chicago in 1925. The work was so valuable that the American Meat Institute Foundation was formed in 1944 with Wilson as chairman, a post he held until he became honorary chairman this year.

During World War II, he conceived and helped organize the national fat salvage campaign. For his work in this field, he was awarded the Medal for Merit by President Truman.

Wilson also received many other honors and awards in recognition of his achievements. In 1917 he was selected as one of the nation's 50 foremost business leaders in a nationwide survey conducted by B. C. FORBES, author and publisher. In 1939 he received the silver buffalo medal of the Boy Scouts of America. In 1940 he was awarded the Rosenberger medal of the University of Chicago for his work in behalf of the 4-H Clubs. The 4-H Clubs gave him special citations in 1941 and 1946. He received the honorary degree of Doctor of Laws in 1945 from the University of Western Ontario, located at his birthplace in London, Ont., and another LL.D. degree was presented to him in 1951 by Coe College at Cedar-Rapids, Ia.

In 1946 the Breeders Gazette awarded Wilson a gold medal as champion cattle breeder of the United States. For his distinguished service to veterinary science, he was made an honorary member of the American Veterinary Medical Association in 1947, and for his work in encouraging proper handling of livestock, he was made an honorary vice president of the Anti-Cruelty Society in 1951.

Wilson is survived by the widow, ELIZABETH; a son, EDWARD F.; a daughter, Mrs. HELEN WILLIAMS; six grandchildren and two greatgrandchildren.



CHECKING BLUEPRINTS for current improvement program at Fried & Reineman Packing Co., Pittsburgh, are William Fried (right), president, and his son, William, ir., vice president. Firm has installed new luncheon meat and bacon packaging lines and is revising its sausage manufacturing room.

JOBS

The appointment of James Kuecker as general manager of Sioux City



J. KUECKER

Dressed Pork, Inc., Sioux City, Ia., has been announced by LLOYD L. NEED-HAM, president of the concern. Kuecker previously served as assistant manager of Sioux City Dressed Beef, Inc., for three

and one-half years and was in charge of sales for that company for one year before becoming assistant manager. He began his meat industry career in 1951 at Roth Packing Co., Glenwood, Ia. Associated with Kuecker in the management of Sioux City Dressed Pork will be: Charles Foster, assistant manager in charge of sales; WILLIAM HOAGLAND, production manager; RICHARD NEEDHAM, assistant in sales, and LAWRENCE WALSH, in charge of shipping.

EDWARD B. EAGAN has been named general manager of The Danahy Packing Co., Buffalo, N. Y., BARNEY LEFCOWITZ, president, announced Lefcowitz previously served as general manager. Eagan has been in the meat packing industry for 20 years in Chicago, Indianapolis and Buffalo.

FRED G. GLADER has been appointed acting manager of Davidson Meat Co., Chicago, a division of

Wilson & Co., Inc. FRED D. MANGLER, who has been serving as general manager of Davidson Meat Co., retired after 35 years of service with Wilson.

JAMES R. GALLERY has been appointed divisional manager of the central territory of The Rath Packing Co., Waterloo, Ia., Wesley W. Jennings, vice president of marketing, announced. He succeeds Charles M. Clikeman of Waterloo, who resigned. Gallery has served with Rath in sales since 1935.

Four new assignments in the Meat Inspection Division of the U. S. Department of Agriculture have been announced by Dr. A. R. MILLER, MID director. ROBERT H. PHILBECK has been promoted to chief staff officer for chemical control in the Washington (D. C.) office, succeeding ROGER M. MEHURIN, who retired after 45 years of service. ORAN L. BEN-



R. PHILBECK

O. BENNETT

NETT, who has been serving as chemist in charge of the MID laboratory in Chicago, has been named assistant chief staff officer for chemical control in Washington, D. C., the post previously occupied by Philbeck. Dr. JAMES R. COLLIER has been appointed





DR. COLLIER

DR. MITCHELL

inspector in charge of the MID station at Muncie, Ind., succeeding Dr. R. L. DIGMAN, who recently was transferred to Austin, Minn., as inspector in charge. Dr. Collier formerly was inspector in charge at Huron, S. D. Dr. H. B. MITCHELL has been named inspector in charge of the MID station at Green Bay, Wis., succeeding Dr. K. E. PETERSON, who has been transferred to Denver as assistant inspector in charge. Dr. Mitchell's previous assignment was with the Meat Inspection Division at Waterloo.

Dallas Packer Makes Saving by Adding a Freezer

For 42 years the Columbia Packing Co. of Dallas, Tex., depended on public freezer space for storing its accumulation of fancy meats and sausage materials. However, during a recent expansion program, the third in its history, the firm installed its own freezer facilities and made other



major improvements. Freezer charges had been averaging about \$500 per month, says W. J. Ondrusek, president, and the new freezer is designed to handle the average load at a substantial saving.

A 450-head beef sales cooler has also been added. The cooler is equipped with Le Fiell switches at the ends and midpoints of the overhead rails. Cross ties interconnect the system at midpoint to facilitate the throwout of sides, minimize carcass pushing and eliminate poling.

The cooler is insulated with Foamglas and refrigerated with four banks of overhead direct expansion coils. One bank is always defrosting while the other three are operating. This on-and-off cycle is programmed for each day. Ondrusek believes the setup has several advantages: Frost accumulation on all coils is held at a minimum and below the level that would prevail if defrosting were done periodically. Second, the defrosting bank re-introduces moisture and helps to maintain higher humidity in the cooler without introducing additional heat.

The firm plans to enlarge its pork cutting, beef boning and order assem-

bly rooms. During the past year the loading dock has been remodeled and two wings have been added to house the offices and comfort facilities. The wooden dock roof was replaced with a steel truss structure supporting a precast insulated roof that also extends over the cooler area.

The new eight-stall dock extends sufficiently to provide shade for vehicles being loaded. When trucks



PRESIDENT W. J. Ondrusek conferring over shipping tickets with his son, Robert, at the Dallas plant.

are parked at the dock, their Kold-Hold plates are placed on the refrigerant line. The coolers open directly onto the loading dock.

While the plant is located in a sparsely populated section of Dallas, management believes in maintaining an attractive appearace. Vehicular areas are paved with asphalt and the rest of the site is landscaped

JOHN D. PHILLIPS has been named marketing director of the specialty food products division of Armour and Company, Chicago, and Fred M. Vance has been named new products manager of the division, T. C. Gordon, general manager, announced. Both are new positions. Phillips formerly was brand manager of the com-

pany's "Miss Wisconsin" cheese and Vance served on the Armour marketing research staff.

JOSEPH J. MAGYAR has been appointed superintendent of the Swift & Company plant at National Stock Yards, Ill., succeeding C. G. Linton, who will remain at the plant in an-

SAVE on Patty Paper, Steak Paper

MID-WES

MID-WEST Offers the Most
Complete Line of Patty
Paper on the Market—Both
Sheets and Rolls—Also Steak Paper

Mid-West "Dry Waxed" Laminated Patty Paper

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New Mid-West "Dry Waxed" laminated patty paper works on every patty-making machine. It separates easily, peels clean—even when frozen. Mid-West patty paper is economically priced too.

In addition to the new "Dry Waxed" patty paper, Mid-West also offers: Waxed 2 sides laminated; lightweight single sheet; and heavyweight single sheet. There's a Mid-West patty paper for every need.

Also NEW from Mid-West Wax— Impregnated Steak Paper for machines requiring 4" rolls with 1½" core.

Write today for samples and moneysaving prices.



MID-WEST WAX PAPER CO., Ft. Madison, lowa



3845 EMERALD AVE., CHICAGO 9, ILL., Phone. YArds 7-3134

CAR LOT OR LCL

SAUSAGE MATERIALS

TOP CHOICE OR GOOD

BEEF CUTS

OFFAL

AND

BONELESS VEAL

30 YEARS OF SERVICE

EDWARD KOHN CO.



WHY GAMBLE with your refrigeration dollars? When the chips are down you can be sure that Howe equipment will pay off. Howe compressor wheels become your Fortune Wheels as they keep spinning to maintain products at profit-peak while holding costs down. Cash in now on Howe experience and equipment.

SINCE 1912—COMPRESSORS • ACCUMULATORS • BRINE COOLERS • FIN AND PIPE COILS • CONDENSERS • SURGE DRUMS • UNIT COOLERS • FLAKE ICE MAKERS • RECEIVERS PRESSURE VESSELS

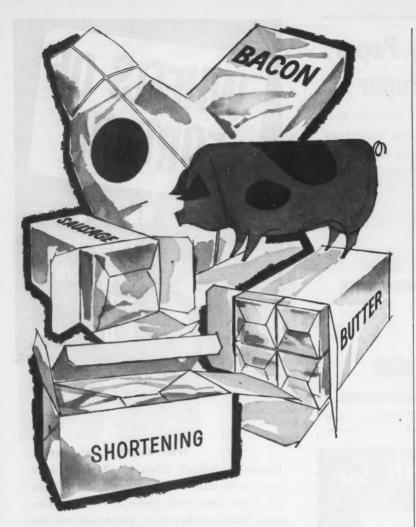
HOWE ICE MACHINE CO.

Distributors in Principal Cities, Cable Address HIMCO Chicago 2823 Montrose Avenue • Chicago 18, Illinois

Howe Standard and Booster Compressors in Modern Plant



THE NATIONAL PROVISIONER, AUGUST 9, 1958



GREASEPROOF paper PROTECTION at low cost

In the American diet meats are basic. Economical all-purpose Rhinelander Glassine and Greaseproof papers are widely used in the giant meat packing industry . . . as inner liners and outer wraps, bands and labels, separator sheets and board liners . . . for meats and cold cuts, lard, shortening and the packaging of other by-products. These dense, greaseproof, high-efficiency papers protect against fat and oil penetration, retard rancidity . . . are neat, fresh, easy-to-print sanitary wraps. Available in standard grades, or tailored to fit your needs. For sound economical packaging, investigate Glassine and Greaseproof. Ask your supplier, or write us for samples.



RHINELANDER PAPER

Rhinelander Paper Company • Rhinelander, Wisconsin Subsidiary of St. Regis Paper Company

other capacity, GARLAND RUSSELL, general manager, announced. Magyar has been with Swift for 31 years and for the past eight years has served as superintendent of the United Dressed Beef plant in Brooklyn, N. Y.

PLANTS

WILLARD F. EBERT and WALTER C. DRUCKENMILLER have annouced the dissolution of the partnership under which they operated Bechtols Meat Packing of Orrville, O. Ebert will continue the business, however, in partnership with his wife, Ruth, who has purchased Druckenmiller's interest. The plant will resume full operations as soon as damage caused by a recent fire is repaired, Ebert said.

DeBragga & Spitler, Inc., as of September 1, will occupy new and much larger facilities at 826-D Washington st., New York 14, N. Y. PAUL A. SPITLER is president of the meat purveying firm.

Jacob Folger Packing Co., 94-yearold Toledo meat packing firm, has discontinued operations for an indefinite period, FRED J. FOLGER, JR., president, announced.

Heineman & Stern, San Francisco sausage manufacturer, will occupy about September 15 a 12,000-sq.-ft. addition to its present 6,000-sq.-ft. plant. The new space will include a processing room, holding cooler for raw material, three double and three single smokehouses with capacity for 27 cages, prechill cooler for cooked sausage, wiener peeling and packaging room, order filling and shipping room, a 20x30-ft. freezer and curing facilities for kosher corned beef. Over-



AWARD FROM Society of Typographical Artists for cookbook, "Easy-Do Meals with Sausage," recently published by Visking Co., Chicago, is accepted by W. R. Hemrich (center), advertising manager of Visking food casings division. Making presentation is Gordon Martin, president of Chicago chapter of STA. Bruce Beck, who designed and laid out cookbook, holds copy at left. Award is for excellence in design and cempetent handling of graphic material.

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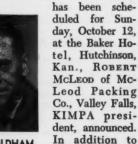
PRODUCTS OF The Sugardale Provision Co., Canton, O., are being boosted by Soap Box Derby hopeful Jeff Laursen (right), shown with twin brother, Rex. Derby finals are scheduled for August 17 in Akron, O.

head buckets are being installed and will be used with air piston hoists to handle emulsion to two stuffers. Equipment also will include Le Fiell rails and automatic switches, a Griffith Mince Master and a 500-lb. stuffer by Buffalo. Cyclops cold jet units will refrigerate the entire interior, including the processing room, which will be illuminated by 56 fluorescent light units installed by Kuchel & Sievers Electric Works, Inc., San Francisco. Smokehouses have direct heat from gas with Mod-U-Trol adjustable dampers. John Novelli, architect and engineer, designed the building and is supervising the construction. EDWIN ELSBACH, M. J. LEVY, MONROE JACOBS and PHILLIP JACOBS are the owners of the sausage concern.

TRAILMARKS

HOWARD BERKHOFER, meat industry veteran, has joined the staff of THE NATIONAL PROVISIONER'S DAILY MARKET & NEWS SERVICE as a reporter. Berkhofer served many years with national packers in sales and marketing and recently was sales manager for Hammond, Standish & Co., Detroit, Mich.

The fall meeting of the Kansas Independent Meat Packers Association



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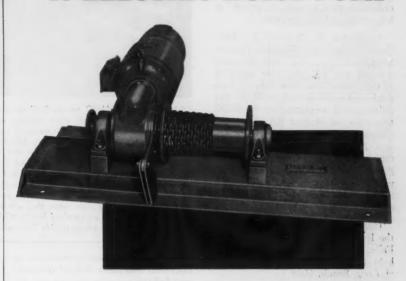


C. Q. OLDHAM

ternoon sessions at the convention, there will be a noon luncheon to which wives of members will be invited. Speaker at the luncheon meeting will be Charles Q. Oldham of



16 ELECTRIC HOIST PUMP



This entirely new, streamlined design features a torque arm to cushion the shock encountered in picking up the load and in landing and dropping. The Dupps Electric Hoist is smooth in design to give better, more efficient operation. There are no V-belts to slip, break or require adjustment. Maintenance is at a minimum. The crane and elevator type motor is fully enclosed. The steel shaft and drum are of one piece construction mounted on ball-bearings. The solenoid-operated brake is easily adjusted for wear and is enclosed in motor housing. Greater safety is provided by the self-locking gear reducer. The entire frame is an extra sturdy steel weldment, designed with extra width to span any mounting conditions. All Dupps Electric Hoists are furnished with thirty feet of alloy chain. The illustration shows a unit equipped with a geared limit switch to control the chain travel. A lifetime-lubricated ball-bearing sheave is also available when required.

Write

THE DUPPS CO. Germantown, Ohio

Oldham's Farm Sausage Co., Lee's Summit, Mo. Oldham will describe some of his meat packing experiences, including his battle against a provision in the old St. Louis meat inspection ordinance that prevented outstaters from selling meat in that city unless they had federal inspection. Oldham obtained the first permit to sell meat in St. Louis under a new ordinance that permits reciprocity of inspection within the state.

FREDERICK W. WHALEY has been elected president of Niagara Frontier Stockyards Co., Inc., newly-formed concern that will take over operation of the former New York Central Railroad stockyards in Buffalo, N. Y. The railroad will terminate its stockyard operation on August 16. The new company will open for business August 18. Based on the experience of the railroad, the company expects to do a \$12,000,000 volume of business yearly. RAYMOND KLINCK of Klinck & Schaller, Inc., Buffalo, is vice president of the new concern.

HELEN YOUNGQUIST, receptionist at the John Morrell & Co. plant in Sioux Falls, S. D., represented South Dakota in the "Miss Universe" contest at Long Beach, Calif.

AUGUST R. (AUGIE) RING, JR., has resigned as director of the department of merchandising of the Na-tional Live Stock and Meat Board, Chicago, to devote full time to meat merchandising activities on a consultant basis. Through his own organization, August R. Ring and Associates, meat consultants, with headquarters at 1496 Grenwood pl., Aurora, Ill., he will work with meat packers, retailers and related groups across the nation. Ring has been associated with the Meat Board for seven years, the past four years as director of the department of merchandising. While with the Meat Board, he presented hundreds of educational meat programs in person,



COMPACT AUTOMATIC communications center in new Chicago general office of Armour and Company links 50 units which produce and sell the company's meat end other perishable products. Capacity is 5,000 messages daily. The new AT&T installation operates twice as fast as the conventional teletype circuits formerly used. Buying and selling orders, market information, shipping instructions and other messages are dictated over the telephone in the general office and are transcribed directly on perforated tape. Coded tapes are received at the communications center and directed to the proper circuit. Stations on various circuits start sending or receiving messages automatically, so thet wires and operators are not tied up with "start" and "stop" messages. Incoming messages are received as perforated tape, when they are to be relayed, and also on a teletype printer. Perforated tapes also are received from out-lying plants and "fed" into data processing machines to give prompt company-wide information on livestock purchases and similar statistics.

made numerous guest appearances on television and radio, helped plan several full-color motion picture and TV shorts produced by the Board and was instrumental in developing the meat exhibits displayed by the Board at fairs and livestock expositions.

DEATHS

ERWIN R. MEYER, 61, superintendent of edible production of Hunter Packing Co., East St. Louis, Ill., died recently. A veteran of about 45 years with the company, Meyer worked in many departments in a supervisory capacity before becoming superintendent of edible production in 1948. He is survived by the widow, ELIZABETH, and four sons.

ALEXANDER ROGERS, 58, former advertising manager for Libby, McNeill

& Libby, Chicago, died August 1. He retired from Libby in 1957 after 27 years of service and joined a Chicago advertising agency to work as an account representative.

in

JOHN E. (JACK) TUCKER, 53, veteran meat packing industry employe and a former reporter for THE NATIONAL PROVISIONER'S DAILY MARKET & NEWS SERVICE, died August 6 after a long illness.

ELMER D. ADAMS, 59, president of Johnstown Packing Co., Inc., Johnstown, Pa., has passed away.

GEORGE ZEES, 64, cattle buyer and slaughterhouse operator in Greybull, Wyo., died recently.

CHARLES T. ROACH, 58, manager of the Swift & Company unit at Hattiesburg, Miss., died August 1.

Pete the Packer rockets profits

The Roche man called on
Pete one day.
He showed Pete how to save,
By cutting down the
smokehouse time...
Much good advice he gave:





Time, saved in processing, he said, Meant money in Pete's pocket, It was Pete's daily purpose To watch his profits rocket.

Pete bought ascorbic acid Roche, Thus following their advice; The profits soon came piling in; Pete's future sure looks nice.



Good Advice - Free

Listen to your
Roche salesman
His talk is sound and wise.
The products he is selling
Can help your meat*
sales rise.

*Meat means ham, bacon, luncheon meats, frankfurters, and corned beef.

VITAMIN DIVISION

Hoffmann-La Roche Inc.
NUTLEY 10, N. J.

Roche-Reg. U.S. Pat. 08.

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,802,547, MANUFACTURE OF EMULSION-TYPE SAUSAGES, patented August 20, 1957 by Elmer F. Glabe, Chicago, Ill., assignor to the United States of America as represented by the Secretary of Agriculture at Washington, D. C.

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JST 9, 1958

A method of manufacturing emulsion-type sausages having as essential ingredients meat, seasoning and curing agents, and water is claimed, comprising incorporating with the ingredients during the maceration thereof 0.1 to 1.0 per cent, based on the meat-fat formula, of a water-extractable proteinaceous material from oil-free soybean material that has been previously extracted with a lower aliphatic alcohol and from 0.02 to 0.2 per cent on the same basis of sodium hexametaphosphate.

No. 2,837,761, HAMBURG STEAK

PATTY FORM-ING DEVICE, patented June 10, 1958 by George Stiegler of Cincinnati, Ohio.

Commercial meat patties of determined thickness and diameter are

formed by the device without having the meat which is being formed contacted by the hands of the operator.

No. 2,838,405, METHOD OF PRODUCING CURVED SAUSAGE CASINGS, patented June 10, 1958 by Gebhard Johannes Huckfeldt, Uetersen, Germany.

Casings are produced from a collapsed band-shaped tube consisting of a deformable and stretchable fibrous material of animal origin and composed of two superimposed stripshaped layers integrally connected along the longitudinal edges thereof; by stretching one longitudinal edge portion of the collapsed band-shaped tube consisting of two super-imposed layer portions and extending along

one of the longitudinal edges to be longer than the other longitudinal



edge portion so as to form a curved collapsed band-shaped tube which in unfolded condition is a curved tubular sausage casing. There are 10 claims.

No. 2,838,404, MEAT PACKAGE, patented June 10, 1958 by Marvin C. Cohen, Havertown, Pennsylvania. A heatable meat

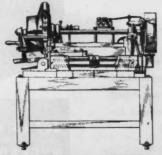
A heatable meat package is disclosed including an edge-sealed envelope of transparent plastic material capable of transmitting radiant heat, enclosing the

meat, with a heat reflective jacket around the envelope at the sealed edges; the jacket covering only a portion of the envelope leaving exposed to view a window approximating in size and shape the meat contained in the envelope.

No. 2,830,910, BACON PACKAGE AND METHOD OF MAKING SAME, patented April 15, 1958 by Fred W. Swanson, Park Ridge, Ill.

The package comprises an elongated flexible, grease-resistant web, bacon slices extending in spaced relation transversely of said web, the edges of the web being folded inwardly in covering relation about the ends of the slices; the web being weakened at its edges between at least some of the slices to permit tearing transversely to separate and remove bacon slices from the package yet to seal the web against flow of grease therethrough, and the web being rolled longitudinally upon itself to provide a cylindrical package.

No. 2,832,388, SLICING MA-CHINE HAVING AUTOMATICAL-

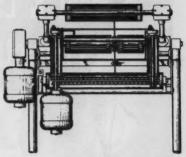


LY REVERSIBLE PUSHER, patended April 29, 1958 by Joseph Folk, La Porte, Ind., assignor to U. S.

Slicing Machine Co., Inc., La Porte, Ind., a corporation of Indiana.

A special pusher is provided which may be automatically operated for increasing rapid movement or slowing of this movement.

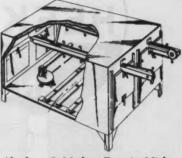
No. 2,839,113, BACON CON-VERTER, patented June 17, 1958 by Ray T. Townsend, Des Moines, Ia.,



assignor to Townsend Engineering Company of Des Moines, a corporation of Iowa.

This machine includes a knife assembly for cutting excess fat from one face of a bacon slab and thereby reducing the thickness thereof, and a disc-shaped knife assembly for cutting excess fat from one marginal side of the slab and thereby reducing the width thereof.

No. 2,839,409, APPARATUS AND PROCESS FOR PREPARING MEAT, patented June 17, 1958 by



Abraham J. Matlen, Detroit, Mich.

Refrigerated meat is transferred to a compartment charged with flavoring material with the atmosphere being maintained at a temperature of the order of 135° to 225° F., the meat being retained in the flavoring atmosphere for 1 to 4 hours and then removed for broiling.

No. 2,844,300, SLICED MEAT PACKAGE, patented July 22, 1958 by Reynolds Guyer, St. Paul, Minn., assignor to Waldorf Paper Products Co., Ramsey County, Minn., a corporation of Minnesota.

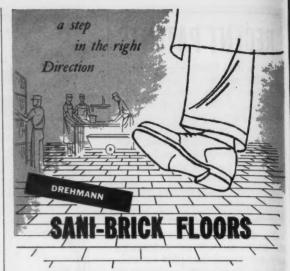
A windowed bacon package is disclosed including a cover panel hinged to a base panel and an edge panel for locking with the cover panel.

THE NATIONAL PROVISIONER, AUGUST 9, 1958



Heekin Product Planned Cans . . . either plain or brilliantly lithographed . . . are manufactured for your specific meat or lard products. Your product goes to market dressed for fast sales and for satisfied customers. Call Heekin today!

THE HEEKIN CAN CO. PLANTS IN OHIO, TENNESSEE & ARKANSAS' SALES OFFICES: CINCINNATI, OHIO; SPRINGDALE, ARKANSAS



Let DREHMANN install a SANI-BRICK FLOOR while your plant

No trouble, no fuss, and you'll have sanitary, easy-to-keep-clean brick flooring that withstands high impact-moisture-acidsalkalies-and other corrosives for many, many years.

Many DREHMANN-installed floors are more than 30 years old! You get 88 years of floor-installation "know how" when you let DREHMANN do the job.

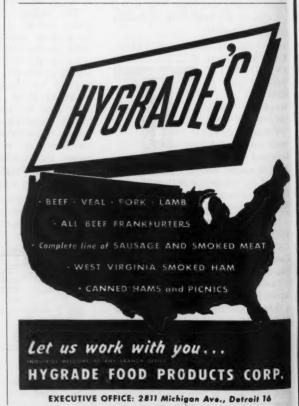
Originators of Brick Floors Established 1869

DREHMANN PAVING & FLOORING CO. 507 Fifth Avenue

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Mickelberry's Sales, Net Rise in First Fiscal Half

Increases of 38 per cent in net sales and 12½ per cent in net income, compared with the similar 1957 period, were reported by Mickelberry's Food Products Co., Chicago, for the 28 weeks ended July 12. Sales amounted to \$13,351,708 and net income was \$185,508 in the latest period, as against sales of \$9,695,851 and net income of \$164,824 a year earlier, R. R. Laidley, president, said in the company's semi-annual report.

The ratio of net income to sales was 1.4 per cent in the 1958 period, compared with 1.7 per cent in the first 28

weeks of 1957.

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"Sales volume," Laidley said, "reflects the addition of two subsidiaries acquired in 1958 (Independent Biscuit Co., Detroit, in January and Fancy Frozen Foods, Inc., Milwaukee, in April), as well as gains in tonnage in our regular meat and cookie business, plus a higher price level because of increased raw material costs."

More Meat Packing Employes Credit Unions Being Formed

Seven new credit unions were formed in the meat packing industry recently, according to the Credit Union National Association, Madison, Wis. The Bar-S Credit Union will serve 600 employes of the Seattle Packing Co. and Serv-U Meat Co. of Seattle, Wash. Employes of the Reelfoot Packing Co. in Union, Tenn., formed a credit union with 300 members. A credit union was started in Albuquerque, N. M., by employes of the Schwartzman Meat Packing Co.

Other credit unions have been started by employes of King's Packing Co. of Nampa, Ida.; John Morrell & Co. in Madison, S. Dak.; Wells-Davies, Inc., and Moiser Rendering Co.

of Payette, Ida.

The Union Stockyards Employes Credit Union Society, Ltd., was started by employes of the Public Markets, Ltd., in Canada. There are 250 credit unions in the industry.

DeHoogh is New Manager Of LCI At St. Paul Office

Appointment of Marvin DeHoogh as regional manager for the Northwest Division of Livestock Conservation, Inc., has been announced by R. W. Eldred, regional chairman. De-Hoogh, whose appointment became effective August 1, was county extension agent at Madison, S. D., for the past six years.



Why United's patented process results in corkboard of higher insulating value

Cork in its natural state is well known and highly regarded as an excellent insulating material. However, by an exclusive blocked-baked patented process that combines both external and internal heat in the moulding operation, United BB Corkboard is unsurpassed in insulating value.

Further, United Corkboard is 100% cork . . . with no filler added, and, its high strength in relation to light weight permits a sturdy self-supporting structure that is simple to erect. It's flexible too . . . fits accurately, works as easily as lumber and the natural resins released during processing further add to its excellent moisture resistant characteristics.

The next time you have a need for low temperature insulation investigate the unique combination of benefits only "patented process" United Corkboard can provide.

Write today for specifications and helpful installation data. No obligation.



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ENGINEERING AND INSTALLATION SERVICE—to meet your individual requirement... insure the most effective use and provide proper installation, United maintains fifteen branches throughout the country, staffed with experienced engineers and installation crews. For the one nearest you simply write our Kearny address.



...for sure, fast, economical odor control in your Rendering and Blood Drying operation.

Sanfax D-73 banishes those objectionable odor fumes from smoke stacks and helps maintain pleasant public relations.

Also effective for combating odor problems in the disposal plant, holding pens, hide cellars and other troublesome areas.

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Hercules refrigerated truck bodies provide moderate first cost... extremely low upkeep... rugged strength to stand up under years of hardest usage... and sleek, trim lines in the modern trend. All of these considerations are most important when you buy truck bodies. Before deciding on any truck body, see and compare Hercules, feature by feature. You'll be convinced, as are leading truck operators the nation over of their value. leading truck operators the nation over, of their value.



For complete information, write or phone: Mr. Fred Specht, Hercules Mfg. Co., Henderson, Kentucky.

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A good seasoning is the secret of good sausage . . . but it's no secret that AROMIX high quality

seasonings and specialties provide the sales punch your quality sausage and loaves deserve. Go a "round" or two with AROMIX.

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ALL MEAT... output, exports, imports, stocks

Meat Output Gains: Mostly Pork

Production of meat under federal inspection rose moderately on increased slaughter of all animals, but lagged slightly below last year. Volume of output for last week amounted to 354,000,000 lbs. compared with 341,000,000 lbs. for the previous week and 358,000,000 lbs. last year. Cattle kill, while up for the week, numbered about 43,000 head smaller than a year ago. Hog slaughter rose by about 74,000 head for the week and was about 87,000 head, or 9 per cent larger than a year ago.

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JST 9, 1958

Weck Ended	Mumber M's	Mil. Ibs.	Numi M*		
Aug. 2, 1958	350	192.2	1,0		
July 26, 1958	346	191.0		31 127.8	
Aug. 3, 1957	393	204.5	9	18 123.1	
	VI	EAL	LAMB		TOTAL
Week Ended	Number M's	Production Mil. Ibs.	Number M's	Production Mil. lbs.	PROD. Mil. Ibs.
Aug. 2, 1958	100	14.0	224	9.9	354
July 26, 1958	95	12.9	217	9.5	341
Aug. 3, 1957	133	18.4	261	11.5	358

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

	AVERAGE	WEIGHT AN	D YIELD	(LBS.)		
Week Ended	CAT	TLE			HOGS	
	Live	Dressed		Live	Dresser	d
Aug. 2, 1958	990 985	549 552		242 243	137	
Aug. 3, 1957	949	520		237	134	
Week Ended	CAL	LVES		EP AND MBS	LARD	
Week Ended	Live	Dressed	Live	Dressed	Per cwt.	MII.
Aug. 2, 1958	250	140	92	44	moranta)	31.0
July 26, 1958	245	136	91	44	Memoher	30.8
Aug. 3. 1957	247	138	93	44	14.1	30.7

World Meat Output Levels Off In 1957

Production of meat during 1957 in the 43 countries for which estimates have been made totaled about 95,000,000,000 lbs. This volume was very little different from volume for the year before, but about 14 per cent above the 1951-55 average of about 83,000,000,000 lbs. Beef output at 49,130,000,000 lbs. was up only slightly from 1956 volume, but about 17 per cent larger than the five-year average. Pork production totaled about 38,200,000,000 lbs., and was fairly steady with volume for 1956.

WORLD MEAT PRODUCTION LISTING SOME OF THE COUNTRIES FOR WHICH ESTIMATES HAVE BEEN MADE FOR YEARS 1956 AND 1957, IN MILLION POUNDS.

					La			
	Beef ar	nd veal		nel. lard		i, Goat	Total	
Section .	1990	1957	1956	1957	1956	1957	1956	1957
North America:							- 100	
Canada	1,354	1,438	1,028	847	33	33	2,415	2,318
Mexico	794	886	408	431	28	29	1,228	1,346
United States16	3,094	15,720	11,221	10,500	741	710	28,056	26,930
Cuba	388	407	91	92	1	1	480	500
Totals	8,630	18,451	12,746	11,870	803	773	32,179	31,094
bouth America:								
Argentina	5.545	5,550	419	425	416	350	6.380	6.325
	2.557	2.588	494	524	117	118	3.168	3,230
Others		489	225	269	175	9	1.950	1.867
Totals	9.652	9,627	1,138	1,218	708	577	11,498	11,422
Europe:	.,		-,	-,			,	
France	2 899	2,778	2.180	2.120	245	256	5,511	5,508
W. Germany		2.045	3,403	3,577	39	40	5,367	5,706
Britain		1.826	1.475	1.491	434	435	3.715	3.752
Others		3,853	5,830	5.862	639	627	10,469	10,46
Totals, West1	0.308	10,502	12,888	13,060	1,357	1.358	25,062	25,42
Totals, East		2,125	6,105	6.176	463	454	8.762	8,78
Totals, Europe1		12,627	18,993	19.236	1.820	1.812	33.824	34.20
	4,400	4,400	4,400	5,000	1.475	1.440	10.275	
								10,840
Africa, U. of S	735	738	107	107	224	224	1,066	1,08
Asia, incl. Turkey,								
Japan, Philippines:								
Totals	983	919	393	488	824	824	2,256	2,27
Oceania:								
Australia	1.661	1.773	204	207	772	872	2.637	2.85
N. Zealand		595	91	83	788	751	1.438	1.42
	2,220	2,368	295	290	1.560	1,623	4.075	4,28
World Totals	19.098	49,130	38,072	38,209	7.414	7.273	95,173	95,19
Note: meat production								

MEAT PRODUCTS EXPORTS

Exports of meat products from the United States in May were down from volume shipped out in the same month last year.

Exports of fresh or frozen beef and veal at 553,041 lbs. were about half the 1,112,546 lbs. shipped in May 1957. The outward movement of lard fell to 36,986,007 lbs. from May 1957 exports of 65,696,141 lbs. Exports of inedible tallow at 98,702,604 lbs. were down slightly from 101,417,948 lbs. last year. Meat products exports by items are listed below as follows:

Commodity	May 1958	May 1957
EXPORTS (Domestic)—	Pounds	Pounds
Beef and veal— Fresh or frozen		
(except canned)	553,041	1,122,546
Pickled or cured	000,011	1,122,040
(except canned)	1 999 900	0.000 404
Pork-	1,555,580	2,023,431
Fresh or frozen	000 000	100 115
(except canned)	687,986	466,445
Hams and shoulders,		
cured or cooked		1,235,470
Bacon Pork, pickled, salted or	681,884	158,011
Pork, pickled, salted or	084 044	0 4 4 0 0 4 4
otherwise cured	854,911	3,142,011
Sausage, bologna & frank-		
furters (except canned)	203,294	733,025
Meat and meat products		
(except canned)	1,134	6,190,518
Beef and pork livers,		
fresh or frozen	1,443,939	. 1
Beef tongues,		
fresh or frozen	2,120,229	1
Verloty monte		
(except canned) Meat specialties, frozen.	682.892	1
Meat specialties, frozen.	412 155	1
Beef and yeal	170 775	958 404
Sausage, bologna	210,110	200,101
and frankfurters	103,064	698,770
Hams and shoulders	43,128	81,671
Pork, canned		
Meat and meat	022,210	1,000,001
products	311.708	531,724
Lamb and mutton	011,105	031,124
(except canned)	68,061	107 F00
Tord (includes rendered	08,001	127,568
Lard (includes rendered	80 000 000	AT 000 141
pork fat)	30,980,007	05,696,141
Scorienings, animal lat		
(excl. lard)	404 444	41,402
Tallow, edible	454,114	169,716
Tallow, edible	98,702,601	101,417,948
inemple animal oils	745,605	352,631
Inedible animal greases		
and fats	6,637,395	9,915,720

¹Not reported separately prior to January 1958, Compiled from official records, Bureau of the Census.

CHICAGO LARD STOCKS

Lard inventories in Chicago on July 31 totaled 5,505,080 lbs. according to the Chicago Board of Trade. This volume compared with 8,285,919 lbs. in storage on June 30 and 37,059,892 lbs. in storage on July 31, 1957.

Lard stocks by classes (in pounds) appear in the table below:

* *	
July 31 1958	June 30 July 31 1958 1957
P.S. Lard (a) 3,442,979	5,726,893 28,169,718
P.S. Lard (b)	
Dry Rendered Lard (a) 779,101	689,912 6,480,074
Dry Rendered Lard (b)	
	1,869,114 2,460,100
	8.285,919 37,059,892

⁽a) Made since Oct. 1, 1957 (b) Made previous to Oct. 1, 1957

PROCESSED MEATS . . . SUPPLIES

U. K. Raises Import Duties On Salted and Pickled Pork

British imports on salted and pickled pork from outside the Commonwealth are now subject to 10 per cent ad valorem import duties under a new treasury order. These items have been on the list of goods exempt from the general ad valorem duty of 10 per cent imposed under the Import Duties Act of 1932. Imports of salted and pickled pork from Commonwealth countries will continue to receive preferential treatment.

The rise in U. K. duties will have no direct effect on United States exports. The U. K. does not permit imports of these products from the U. S., due to a dollar shortage and a desire to continue imports from its usual suppliers. However, the tariff increase will support prices for domestic production and handicap foreign suppliers, who may have to find new markets for part of their production.

Increased competition for U. S. hog producers could result from increased exports of pork to the U. S. or to some of the countries which import from this country.

USDA Extends Trade Coverage To Omaha Wholesale Meats

The U. S. Department of Agriculture has extended its market news reporting service to include coverage of the nationally-important Omaha wholesale dressed meat trade, A. R. Paden, USDA., livestock market news reporter in-charge, has announced.

Coverage began Monday, August 4.

Mr. Paden said that the new market reports cover mainly carlot sales of dressed meats by Omaha packers, and will include the volume of sales, demand and price, trading activity and movement. In addition, "less than carlot" sales will be covered for the benefit of the local distributive trade.

Reports will be issued on those days when the bulk of trading occurs—usually Tuesday through Thursday—and will be made available locally to all news media, and will receive national distribution through the USDA market news teletype system. The information also will be included in the semi-weekly mimeographed reports now issued on the Omaha livestock trade.

Omaha's meat market reporter will be David S. Lorenson, veteran government livestock reporter, who formerly served on the market reporting staff of the *Omaha Journal Stockman*. Mr Lorenson, a graduate of Iowa State College, joined the staff of USDA livestock market reporters in 1945.

Meat Index Swings Upward

Meats were among consumer goods which increased in price during the week ended July 29, according to the Bureau of Labor Statistics. The wholesale price index on meats at 114.5 was up from 112.9 for the previous week and compared with 96.3 a year earlier. The average primary market price index rose to 119.4 from 119.3 for the week before, and compared with 117.9 a year earlier.

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, June 1958-57, as reported to The National Provisioner.

											June				
											1958	1937			
Cattle.	head										34,487	37,333			
Calves.											18,494	25,068			
Hogs,	head		۰								18,259	16,501			
Sheep,	bead			0	۰	•					51,253	41,497			

Meat and lard production for June 1958-57 (in lbs.) were:

1000001	/ 444 4	 /	e.c.	
Sausage				5,820,103
Pork and				7,847,396
Lard, sub				616,055
Totals		 	18,574,411	14,283,554

As of June 30, 1958, California had 120 meat inspectors. Plants under state inspection totaled 368, and plants under state approved municipal inspection totaled 54.

MEAT PRODUCTS GRADED

Meat and meat products graded or certified as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	1958	1958	1957
Beef	538,091	537,673	550,376
Veal and calf		14,014	21,741
Lamb, yearling and		04 040	40 801
mutton	18,595	21,340	18,781
Totals	573,132	573,027	
All other meats, lard			18,328
Grand totals		584,816	609,226
Fiscal year ended J			

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

		Barrows and gilts av. per cwt.	No. 3 Corn yellow per bu.	Ratios based on barrows and gilts
June	1958	\$23.06	1.350	17.8
May	1958	22.30	1.311	17.0
June	1957	19.58	1.316	14.9

DOMESTIC SAUSAGE	
Pork sausage, bulk, (lcl. in 1-lb, roll50	
in 1-lb, roll50 @	051%
Pork saus., s.c., 1-lb. pk.66	271
Franks, s.c., 1-lb. pk601/26	276
Franks, skinless,	
1-lb. package56	257
Bologna, ring (bulk)56@	65
Bologna, art, cas., bulk.47	
Bologna, a.c., aliced.	
6-7 oz. pk., doz3.136	3.84
Smoked liver h.b., bulk.56	263
Smoked liver, a.c., bulk.45	251
Polish saus., smoked67	271
New Eng. lunch spec 69	276
New Eng. lunch spec.	
sliced, 6-7 os., doz4.006	24.92
Olive loaf, bulk51%	0594
O.L., sliced 6-7 oz., doz. 3.276	
Blood, tongue, h.b68	072
Blood, tongue, a.e	4516
Blood, tongue, a.e Pepper loaf, bulk66%	279
P.L., sliced, 6-7 oz., doz.3.336	24.80
Pickle & pimento loaf 48% 6	
P.&P. loaf, sliced.	
6-7 oz., dozen3.126	@3.60
DRY SAUSAGE	
DE LUNGSAUE	

6-7 01	L.,	do	26	n	1			. ,					2	3.	126	@3	.€	0
	D	RI	7	S	d	U	U	5	1	A	•	6	E	E				
			(k	:1	. !	n),)									
Cervelat	t. (h.	1	10	g		b	u	n	g	8			1.	07	@	1.0	00
Thuring															66			
Farmer															91	@	93	
Holstein	er											4	*		77	Q'	79	
Salami,															99			
Salami,																		
Salami,															58			
Peppero																		
Sicilian														1,				
Gotebor	g	**		,	*	٠.							*		91			
Mortade	ella														66	0	68	

(lel., lb.)	Whole	Ground
Caraway seed	191/6	241/9
Cominos seed		59
Mustard seed,		
fancy	23	
yellow Amer	17	
Oregano	44	50
Coriander,		
Morocco, No. 1		24
Marjoram, French .	60	65
Sage, Dalmatian,		
No. 1	56	64
SPIC	ES	
(Basis Chicago, or bags, be		arrels,

SEEDS AND HERBS

	Whole	Groun
Allspice, prime	. 86	96
Resifted	. 99	1.01
Chili, pepper		45
Chili, powder		45
Cloves, Zanzibar	. 64	69
Ginger, Jam., unbl	. 59	65
Mace, fancy, Banda		4.00
West Indies		3.50
East Indies		3.20
Mustard flour, fan	cy.	40
No. 1		36
West Indies nutmes		2.55
Paprika, Amer. No.	1	48
Paprika, Spanish		70
Cayenne pepper Pepper:		62
Red, No. 1		55
White	. 55	60
Black	. 41	45

SA	USAG	EC	A	SI	NGS	
fi	cturer				manu- ge)	
Beef rot	inds:				(Per se	et
Clear.	29/35	mm.			1.15@1.	.2
					1.00@1.	
Clear,	35/40	mm.			85@1	.0
Clear.	38/40	mm.			1.05@1	.2
Clear,	40/44	mm.			1.30@1.	.5
Clear,	44 m	m./up			1.95@2	.50

Cical, 30/33 mm,		
Clear, 44 mm./up1	.95@2	.50
Not clear, 40 mm./dn.	7560	95
Not clear, 40 mm./up	9966	99
Beef weasands:	(Eac	ch)
No. 1, 24 in./up	1400	17
No. 1, 22 in./ up		
	-	
Beef middles:	(Per s	et)
Ex. wide, 21/2 in./up3	.50@3	.70
Spec. wide, 21/2-21/2 in2	60002	70
Spec. med. 1%-2% in1	60.61	75
Normany 17/ in /dn 1	00001	95
Narrow, 1% in./dn1	.20001	.00
Beef bung caps:	(Ea	ch)
Clear, 5 in./up	33@	38
Clear, 414-5 inch	276	21
Clear 4-414 inch	196	20
Clear, 4-41/2 inch Clear, 31/4-4 inch	1000	20
Not clear, 41/2 inch/up	17@	20
Beef bladders, salted:		
7¼ inch/up, inflated 6½-7¼ inch, inflated		18
614.71/ inch inflated		15
E1/ O1/ Inch, Innateu	100	14
5%-6% inch, inflated	1365	14
Pork casings: (1	per ha	nk)
29 mm./down	.65@4	1.80
29/32 mm		
32/35 mm	KOOS	0.8
06/00 mm	D. OF COLOR	Uo.

Hog bungs: (Each)
Sow, 34 inch cut62@67
Sow, 34 inch cut62667 Export, 34 in. cut55639
Large prime, 34 in 4042
Med prime 34 in 27002
Small prime
Small prime
HOES SKIDS
Hog runners, green19625
Sheep casings: (Per hank)
26/28 mm6.10@6.40
24/26 mm
99 /94 mm 4 75 mm 20
20/22 mm
18/20 mm2.70@3.30
16/18 mm
CURING MATERIALS
CURING MATERIALS
Nitrite of soda, in 400-lb. Cwt. bbls., del. or f.o.b. Chgo \$11.98 Pure refined gran.
bbls., del. or f.o.b. Chgo\$11.98
Pure refined gran. nitrate of soda 5.65
nitrate of soda 3.00
Pure refined powdered nitrate
Salt, pepper sacked, f.o.b.
Rock salt in 100-lb.
buse, 1.0.0. Willer. Cuso
Sugar:
Refined standard cane gran, basis (Chgo.) 9.66
Packers control 100
Packers curing sugar, 100-
lb. bags, f.o.b. Reserve,
Dertrose popular
Corelese (carlets owt)
Cerelose, (carlots cwt.) 7.49 Ex-warehouse, Chicago 7.55

BEEF-VEAL-LAMB ... Chicago and outside

CHICAGO

Aug. 5, 1958

WHOLESALE FRESH MEATS CARCASS BEEF

ATE

HTER

er of live-

958-57, as AL PROVI-- June - 1957

37,333 25,068 16,501 41,497

on for June

520 5,820,163 520 7,847,396 616,055 411 14,283,554

had 120 ment pection totaled oved municipal

RADED cts graded with specipartment of

May June 1958 1957 337,673 550,376 14,014 21,741

21,340 18,781
73,027 590,898
11,789 18,328
84,816 609,226
1957—6,911,206
510 lamb-yearats and lard.
0,621 veal and ttton, 139,134

RATIOS

at Chicago compared rn Ratios base on barrows and gilts

TERIALS

400-lb. Cwt. Chgo...\$11.98

f.o.b. bs, ton... 30.50 c. Chgo... 28.56

ne .) 9.05 r, 100-eserve, 8.90

wt.) 7.40 ago 7.55

GUST 9, 1958

Steers, gen. range: (carlots,	lb.)
Prime, 700/800 none qu	noted
Choice, 500/600	40
	40
Choice, 700/800	391/2
Good, 500/600	39n
Good, 600/700	381/2
	381/2
	36n
Canner-cutter cow	35 1/4 n

PRIMAL BEEF CUTS

I WILLIAM BEEL AG	
Prime: Rounds, all wts	(Lb.) 51%n
Trimmed loins,	01 72 11
	@05
50/70 lbs. (lcl)83	683
Square chucks,	-
70/90 lbs	35n
Arm chucks, 80/110	34n
Ribs, 25/35 (le1)55	@58
Briskets (lel)261	%@27
Navels, No. 117	@171/2
Flanks, rough No. 118	% @ 19
Choice:	
	040
Hindqtrs., 5/80048	@49
Foreqtrs., 5/80031	% @ 32
Rounds, 70/90 lbs	50
Trimmed loins, 50/70	
lbs. (lcl)74	@77
Square chucks,	
70/90 lbs	35
Arm chucks, 80/110	34
Ribs, 25/35 (lel)48	@50n
Briskets (lcl)26	14 @ 27
Navels, No. 117	@1716
Flanks, rough No. 1.18	4019
	14 00 20
Good (all wts.):	
Rounds48	
§q. chucks34	
Briskets26	
Ribs	

COA	V Oc	BULL	IENE	PERLO	1142
				Froz.	
70		Cow,	3/dn.		70
85		Cow,	3/4		80
95		Cow.	4/5		85
1.05@	1.10.	Cow,	5/up	956	
1.05@	1.10.	Bull,	5/up	956	01.00

BEEF HAM SETS

Insides,		lb.				60
Outsides,						56
Knuckles	, 7/2/U	p, 1),	۰		60
100						

BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	28n
Tongues, No. 2, 100's26	@261/2n
Hearts, regular, 100's	30
Livers, regular, 35/50's22	@23
Livers, selected, 35/50's	34
Lips, scalded, 100's	
	20½n
Tripe, scalded, 100's 91/	2 @ 9 3/4
Tripe, cooked, 100's	11
Melts	81/2
Lungs, 100's	81/2
Udders, 100 s	-

FANCY MEATS

	(lcl	prices, 1b)	
	tongues, breads.	corned	26
und	ler 12 oz.		70
Colf	tongues	1 lb./dn.	881/2
		select16	@17

BEEF SAUS. MATERIALS

LKESH	
Canner-cutter cow meat, barrels	(Lb.) 48
Bull meat, boneless, barrels52	@521/2
Beef trimmings, 75/85%, barrels Beef trimmings.	40
85/90%, barrels Boneless chucks,	461/2
barrels	481/2
trimmed, barrels37 Beef head meat, bbls	@37½ 36n
Veal trimmings,	@51

VEAL-SKIN OFF

(lel	cares	188	1	01	i	c	e8	ewt.)
Prime.	90/120				٠		. 8	\$52.00@54.00
	120/15							51.00@53.00
								46.00@48.00
Choice,								46.00@48.00
Good, 8								44.00@45.00
Com'l 8								41.00@43.00
Utility,								39.00@40.00
Cull, 60	0/125							33.00@35.00

CARCASS LAMB

	(4)	CI	'n,		æ	C	73		U	wt)
Prime,	30/	45								\$53,00@55.50
Prime,	45/	55								52.00@55.00
Prime,	55/					×				
Choice,	30/	45						×		52.00@54.50
Choice,	45/	55								
Choice,	55/	65		٠						
Good, a	III A	wts.								47.00@52.00

PACIFIC COAST WHOLESALE MEAT PRICES

RESH BEEF (Carcass):	Los Angeles Aug. 5	San Francisco Aug. 5	No. Portland Aug. 5
STEER:			
Choice:			
500-600 lbs.	\$43.50@45.00	845.00@47.00	\$45,00@47.00
600-700 lbs		43.00@45.00	44.50@46.50
Good:			
500-600 lbs	42.00@44.00	41.00@43.00	44.00@46.00
600-700 lbs		40.00@42.00	43.00@45.00
Standard:	00 00 40 00	38.00@41.00	41.00@43.00
850-600 lbs	. 38.0@40.00	38.00@41.00	41.00@43.00
COW:			
Standard, all wts		37.00@39.00	None quoted
Commercial, all wts		34.00@37.00	37.00@41.00
Utility, all wts		34.00@36.00	36.00@39.00
Canner-cutter		32.00@34.00	35.00@38.00
Bull, util. & com'l	41.00@43.00	41.00@42.00	43.00@45.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	51.00@55.00	None quoted	47.00@52.00
Good:			
200 lbs. down	47.00@52.00	50.00@52.00	45.00@50.00
LAMB (Carcass):			
Prime:			
45-55 lbs	40 000011 00	44.00@48.00	44.50@48.00
55-65 lbs		44.00@47.00	None quoted
	41.00@40.00	11.00@11.00	Mone danced
Choice:			
45-55 lbs	49.00@51.00	44.00@48.00	44.50@48.00
55-65 lbs		44.00@47.00	None quoted
Good, all wts	45.00@49.00	40.00@44.00	41.00@45.00
MUTTON (Ewe):			
Choice, 70 lbs./down	20.00@22.00	None quoted	20.00@22.00
Good, 70 lbs./down		20.00@22.00	20.00@22.00

NEW YORK

August 5, 1958

WHOLESALE FRESH MEATS BEEF CARCASSES, CUTS

	(lel	prices)	
Steer:		(Nor	-local, cwt.)
Prime,	care.,	6/700.5	48.50@50.50
Prime,	care.,	7/800.	49.50@51.00
Choice,	care.,	6/700.	44.50@48.00
Choice,	care.,	7/800.	45.00@47.00
Good,	care.,	6/700	42.50@44.00
	carc.,	7/800	42.50@44.50
Hinds.,	pr.,	6/700	56.00@62.00
Hinds.,		7/800	57.00@62.00
Hinds.,	ch.,	6/700	52.00@56.00
Hinds.,		7/800	52.00@55.00
Hinds.,		6/700	50.00@53.00
Hinds.,	gd.,	7/800	49.00@52.00

BEEF CUTS	
(Local, lcl prices, lb.)	
Prime steer:	
Hindgtrs., 600/70057	@62
Hindqtrs., 700/80057	@63
Hindgtrs., 800/90057	@62
Rounds, flank off51	@55
Rounds, diamond bone,	-
flank off	@56
Short loins, untrim75	@84
Short loins, trim97	@1.08
Flanks	@21
Ribs (7 bone cut)59	@65
Arm chucks40	@52
Briskets27	@33
Plates22	@25
Choice steer:	
Hindqtrs., 600/70051	@54
Hindqtrs., 700/80052	@55
Hindgtrs., 800/90051	@53
Rounds, flank off50	@54
Rounds, diamond bone,	-
flank off	@55
Short loins, untrim 59	@66
Short loins, trim79	@86
Flanks20	@21
Ribs (7 bone cut)49	@51
Arm chucks38	@42
Briskets	@33
Plates21 7	6@24

FANCY MEATS

							1	(Lb
	breads,							
12	oz, up							.1.
Beef	livers,	select	ed					
Beef	kidneys							
Ortei	ils. %-11	fros	COD	Ī				

		LAMB	
(1	cl care	ass price	
			Local
Prime.	45/dn		\$55.00@58.00
Prime.	45/55		54.00@57.00
Prime,	55/65		
Choice.			
Choice			
Choice.			
Good,	45/dn.		
Good,	45/55		
Good,	55/65	*******	. 51.00@53.00
			Non-local
Prime.	45/dn		. 52.00@55.00
Prime.			. 52.00@54.00
Prime,	55/65		
Choice		n	. 52.00@54.00
Choice			
Choice			
Good,	45/dn.		
Good,	45/55		
Good,	55/65	******	. 50.00@52.00
	VEA	-SKIN	OFF
(lel er	reass	prices)	Non-local
Prime.	90/12	0	.\$53.00@56.00
Prime.	120/1	50	. none quoted
Choice	. 90/12	20	48.00@52.00
Choice	. 120/	150	. None anoted
Good,	50/90		
Good,	90/120		
Clan-D	. 50/90		. 43.00@44.00
Stand.			
Stand.	200/dn	., ch	. 48.00@46.00
Stand. Calf, Calf,		., ch gd	. 48.00@46.00

MEM LOKK RECEILIS	
Receipts reported by the USDA Marketing Service, week ended Aug. 2, 1958, with comparisons:	
Week ended Aug. 2 . 9,309 Week previous 8,869	
COW: Week ended Aug. 2	
BULL: Week ended Aug. 2 277 Week previous	
VEAL: Week ended Aug. 2 8,450 Week previous 7,231	
LAMB: Week ended Aug. 2 26,906 Week previous 38,253	
MUTTON: Week ended Aug. 2 456 Week previous 477	
HOG AND PIG: Week ended Aug. 2 8,412 Week previous 8,006	
BEEF CUTS: Lbs. Week ended Aug. 2 139,019 Week previous	
VEAL AND CALF CUTS: Week ended Aug. 2 3,033 Week previous	

COUNTRY DRESSED MEAT

PORK CUTS:
Week ended Aug. 2 .. 725,871
Week previous 709,113

Veal:				Carca	вяев
	ended Aug.				723
Week	previous				785
HOGS:					
	ended Aug.				233
Week	previous		0 0		204
LAMB:					
	ended Aug.	2			3

LOCAL SLAUGHTER	
CATTLE:	
Week ended Aug. 2 Week previous	13,806 12,428
CALVES:	
Week ended Aug. 2 Week previous	11,158 10,044
HOGS:	
Week ended Aug. 2 Week previous	46,954 45,398
Week ended Aug. 2 Week previous	36,276 33,366

PHILA.	FRESH	MEATS
A	ug. 5, 195	8
Good, 5/8t Hinds., ch Hinds., gd Rounds, c Rounds, g Full loin, Full loin, Ribs, cho Ribs, good	/700 /800 00 , 120/195 , 120/195 hoice ood choice	\$44.00@48.00 48.50@45.50 43.00@44.25 52.00@55.00 51.00@52.00 53.00@55.00 52.00@55.00 51.00@52.00 50.00@55.00 48.00@52.00
STEER CAR Choice, 5, Choice, 7, Good, 5/8 Hinds., ch Hinds., gd Rounds, c Rounds, g Full loin, Full loin,	CASS: /700 /800 120/195. I., 120/195 hoice cood choice good	-
VEAL, CARC Prime, 90/ Choice, 90 Good, 50/ Good, 90/	C., LB.: V /150 1 0/150 49 90 46 150 47	n.q. 51@58 1@51 49@51 1@48 46@48
Prime, 30 Prime, 45 Choice, 30 Choice, 45 Choice, 55 Good, 30/	/45 /55 /4556 /5548 5/6548	n.q. 54 @56 n.q. 58 @56 0@52 54 @56 0@51 52 @58 0@52 n.q.

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price sone, Aug. 6, 1958)

SKINNED	HAMS
F.F.A. or fresh	Frozen
48n 10/12	47%
48 12/14	48
481/4 @481/4 . 14/16	481/4
481/2 16/18	47%
47 1/2 @48 18/20	471/2
45 20/22	45
441/2 22/24	441/2
42½n 24/26	42½n
40% 25/30	
89 25/up, 2's	in 39

PICNICS

F.F.A. or fresh	Frozen
311/4 4/6	811/4
821/2 6/8	
82 8/10	
32 10/12	
311/2032n 12/14	
81 1/2 @32 8/up, 2	s in 31

FAT BACKS

Frosen	0	r	3	fı	n	98	h							Cured
10%n							6/8							12n
131/n							8/10		,		*			141/2
141/2n							10/12							
14% n				×	×		12/14							15%
14%n														
							16/18							16
15n	*			×	×		18/20		*	×	*	*	*	16
15n							20/25	*						16

n-nominal, b-bid, a-asked.

DEDUK	
F.F.A. or fresh	Frozen
F.F.A. or fresh 48½n 6/8	43½n
431/4 8/10	431/9
48 10/12	32
48a 12/14	43n
411/4 @ 41% . 14/16	411/4
41 16/18	41
40n 18/20	40n
Gr. Am., froz. or fre	sh D.S. Clear
34b 20/25	34n
32%b 25/30	33n
29 30/35	30n
27% b 35/40	27n
26 40/50	
Branding quality	D.S. Bellies
20/25	35
25/30	34
	ATT OTTEM

	FRESH POR	K CUTS	
Job Lot		Car Lo	ŧ
48		dn 461/2 @471/2	
48		16 461/2	8.
		20 43@431/2	
		up 40	
		431/4	
41%@4			
41%@4		ap 41n	
50@51		ı 50a	
	. Ribs, 3/5		
29	. Ribs, 5/up	281/2	

OTHER CELLAR CUTS Frozen or fresh Cured 27½. Square Jowls, boxed ... n.q. 25¼. Jowl Butts, loose ... 26½ 26n. Jowl Butts, boxed ... n.q.

LARD FUTURES PRICES

NOTE: Add 1/2c to all price quotations ending in 2 or 7.

FRIDAY, AUG. 1, 1958

Onen High Low Close

Sept.	12.50	12.50	12.42	12.45
Oct.	12.02	12.12	12.02	12.05
Nov.	11.80	11.80	11.72	11.72
Dec.	12.12	12.12	12.02	12.05b
Sal	es: 1,68	30,000 11	98.	
Ope	en inte	rest at	close	Thurs.,
July	31: Ser	t. 273,	Oct. 10	4, Nov.
89, a	nd Dec.	51 lots		

MONDAY, AUGUST 4, 1958

Sept.		12.55	12.40	12.55b 12.07b
Nov.	$\frac{12.00}{11.70}$	12.07b 11.70	11.70	11.70b
	12.00	12.00	12.00	12.00b
1881	es: 2,2	00,000 11	38.	

Open interest at close Fri., Aug. 1: Sept. 266, Oct. 104, Nov. 89, and Dec. 52 lets.

TUESDAY, AUG. 5, 1958

Sept.	12.57	12.70	12.52	12.70a
Oct.	12.10	12.20	12.10	12.20a
Nov.	11.70	11.85	11.70	11.80a
Dec.	12.00	12.15	11.95	12.12a
Sal	es: 2,92	20,000 1	bs.	

Open interest at close Mon., Aug. 4: Sept. 265, Oct. 102, Nov. 78, Dec. 52.

WEDNESDAY, AUG. 6, 1958

Sept.	12.70	12.75	12.62	12,70b
Oct.	12.15	12.20	12.15	12,20b
Nov.	11.80	11.85	11.80	11.85
		12.15		12.12b
' Sal	es: 2.84	10,000 11	18.	
			close	Tues
Aug.	5: Ser	t. 268.	Oct. 10	2. Nov.
78. a	nd Dec	. 56 lot	8.	

THURSDAY, AUG. 7, 1958

Bept.	12.72	12.77	12.65	12.65b
	12.25	12.30	12.25	12.25a
Nov.	11.90	11.90	11.85	11.85a 12.12b
Sal	es: 2,2	50,000 11		

Open interest at close Wed., July 23: Sept. 262, Oct. 101, Nov. 76, and Dec. 64 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

Aug. 5, 1958

(lel.	lb.
Hams, skinned, 10/12	484
Hams, skinned, 12/14	484
Hams, skinned, 14/16481/26	49
Pienies, 4/6 lbs	331
Picnics, 6/8 lbs	34
Pork loins, boneless63 @	65
Shoulders, 16/dn., loose	39
(Job lots, lb.)	
Pork livers	23
Tenderloins, fresh, 10's 83 @	85
Neck bones, bbls111/2@	12
Ears, 30's	13
Feet, s.c., bbls	9

CHGO. PORK SAUSAGE

MATERIALS-FRESH	
(To sausage manufacturers, job lots only)	in
Pork trimmings,	
40% lean, barrels	31
Pork trimmings,	
50% lean, barrels	32
Pork trimmings.	
80% lean, barrels	44
Pork trimmings.	
95% lean, barrels	49
Pork head meat	87
Pork cheek meat.	-
barrels	45

PACKERS' WHOLESALE LARD BRICES

16.7
16.7
17.2
17.7
17.7
18.5
18.2
20.7
21.2

WEEK'S LADD DRICES

	EEN 3 PW	NN LKIN	62
	P.S. or	Dry	Ref. in
	D. R.	rend.	50-lb.
	cash	loose	tins
	tierces	(Open	(Oper
	(Bd. Trade) Mkt.)	Mkt.)
Aug.	113.00n	13.00	15.251
Aug.	413.00n	13.00	15.50r
Aug.	518,25n	13%@13%	15.50r
Aug.		13.37 1/a	15,50r
Aug.	713.60n	13.371/n	16.00
n-	nominal, a-	asked, b-	bid.

MARGINS CHANGE UNEVENLY THIS WEEK

8

(F.0

DI

(Chicago costs, credits and realisations for Monday and Tuesday)

Uneven changes in pork prices in their relationship to live costs resulted in irregular shifts in cut-out margins. Margins on light and mediumweights lost considerably after last week's fair gains, while those on heavies tended to show gains, although only slight.

	-180-220 lbs		lo lbs.— lue	-240-270 lbs Value			
per cwt. alive	per cwt. fin. yield	per ewt. alive	per cwt. fin. yield	per cwt.	per cwt, fin. yield		
Lean cuts	\$20.57 10.57 4.26	\$13.91 7.55 2.64	\$19.69 10.73 3.75	\$13.61 7.17 2.48	\$10.17 10.08 3.51		
Cost of hogs\$22.91 Condemnation loss11 Handling, overhead 2.03		\$23.19 .11 1.85		\$23.13 .11 1.67			
TOTAL COST 25.05	36.30	25.15	35.67	24.91	35,06		
TOTAL VALUE 24.46	35.40	24.10	34.17	23.26			
Cutting margin\$.59 Margin last week11	_\$.90 18	\$1.05 84	-\$1.50 1.18	-\$1.65 1.68			

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles Aug. 5 FRESH PORK (Carcass): (Packer style)	San Francisco Aug. 5 (Shipper style)	No. Portland Aug. 5 (Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted 120-180 lbs., U.S. No. 1-3.\$38.00@40.00	\$38.00@39.00 37.00@38.00	None quoted \$36.00@37.00
LOINS, No. 1: 8-10 lbs. 51.00@56.00 10-12 lbs. 51.00@56.00 12-16 lbs. 51.00@56.00	56.00@60.00 56.00@60.00 55.00@59.00	56.00@59.00 56.00@59.00 57.00@59.00
PICNICS: (Smoked) 4- 8 lbs	(Smoked) 38.00@42.00	(Smoked) 41.00@46.00
HAM8: 12-16 lbs	57.00@61.00 55.00@59.00	55.00@60.00 54.00@59.00
BACON "Dry" 'Cure, No. 1: 6-8 lbs	60.00@64.00 58.00@62.00	57.00@63.00 55.00@61.00
10-12 lbs	58.00@60.00	53.00@59.00
1-lb. cartons 19.00@21.25 50-lb. cartons & cans 17.00@20.75 Tierces 16.75@20.25	20.00@21.00 $19.00@20.00$ $17.50@19.00$	17.50@20.00 None quoted 14.50@18.00

N. Y. FRESH PORK CUTS

Aug. 0, 18	08
	Local
	Box lots, cwt.
Pork loins, 8/12	\$52.00@59.00
Pork loins, 12/16	51.00@58.00
Hams, sknd., 12/16	50.00@56.07
Boston butts, 4/8	48.00@52.00
Regular picnics, 4/8	36.00@40.00
Spareribs, 3/down	52.00@57.00
(l.c.l. prices, cwt.)	Non-local
Pork loins, 8/12	51,00@55.00
Pork loins, 12/16	50.00@54.00
Hams, sknd., 12/16	
Boston butts, 4/8	48.00@52.03
Picnics, 4/8	
Spareribs, 3/down	51.00@56.00
	9

N. Y. DRESSED HOGS

A	ug.	5,	19	58	
(Heads	on,	le	af	fat	in)

	В	arro	WS,	gi	li	8	,	No.	1,	2
										@38.75
		100								@38.75
		125								@38.75
125	to	150	lbs.					. 3	5.75	@38.75

CHGO. WHOLESALE SMOKED MEATS

	Aug.	5,	198	8	
	skinned, ped				
Hams,	skinned,	14/	16	lbs.,	
	r-to-eat,				57
	skinned, ped				50
	skinned,				50
_ read;	y-to-eat v	wrap	pe	1	57
	fancy tr				
	8/10 lbs., fancy s				
	12/14 lbs				
Bacon,	No. 1 8	liced	1 1	lb. h	eat
seal,	self-serv	ice,	pl	ge	69

PHILA. FRESH PORK

Aug. 5, 1958

WESTER	DRESSED
	(lel, lb.)
leg. loins, 8/12	
leg. loins, 12/1	650@52
Boston butts, 4/	848@50
pareribs, 3/dow	n52@55
LOCALLY	DRESSED
ork loins, 8/12	54@80
ork loins, 12/1	653@58
Boston butts. 4/	8
pareribs, 3/dow	n53@56
pareribs, 3/5 .	45@46
kinned hams, 1	0/1252@54
kinned hams, 1	2/1451@53
cienies, 4/6	37@38
cienies, 6/8	
Rolling 10/19	44.645

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Aug. 2, 1958 was 16.9, the U. S. Department of Agriculture has reported. This ratio compared with the 17.1 ratio for the preceding week and 16.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.352, \$1.344 and \$1.327 per bu. during the three periods, respectively.

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

de

WEEK

Tuesday)

elationship

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nsiderahly

ies tended

Value
Der per cwt,
wt, fin.
live yield

23.13 .11 1.67

24.91 35.08

23.26 82.76

\$1.65 —\$2.32 1.68 — 2.85

RICES

No. Portland

Aug. 5 Shipper style

> 56.00@59.00 56.00@59.00 57.00@59.00

(Smoked) 41.00@46.00

17.50@20.00 None quoted 14.50@18.00

H PORK

RATIOS

atio based ilts at Chi-

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ST 9, 1958

..52@54 ..50@52 ..48@50 ..52@55 (F.O.B. Chicago, unless otherwise indicated)
Wednesday, Aug. 6, 1958
BLOOD

ngrous	nd per	k	1	al	h	it			oi														7	1.	7	5		6)8.00a
DIGE	STER		F	E	113	E	D	0		r	A	1	N	B	0	A	C	1	0	3	Œ	A		Г	E	1	R	I	ALS
Low	test											۰		٠					٠										9.25n
Med.	test																												9.00n
High	test																												8.75n

PACKINGHOUSE FEEDS

	Carlots, ton
meat, bone scraps, bagged.	\$117.50@125.00
58% meat, bone scraps, bulk	115.00@117.50
me digester tankage, bagged	117.50@127.50
60% digester tankage, bulk	115.00@117.50
M& blood meal, bagged	140.00@160.00
Steam bone meal, 50-lb, bags,	
(specially prepared)	97.50
60% steam bone meal, bagged	85,00@ 90.00

				prot.										
				prot.										
High	test,	per	unit	prot.							,			2.15n
	GEL	ATI	NE A	ND G	LU	Œ		8	CC	C	K	S		
Bone	stock	(ge	latine), ton										28.00
Cattl	e jaw	s, fe	et (n	on-gel.).	t	or	١.		1:	2.	00	16	16.00
Trim	bone,	ton		ewt.)						1	1.	00	16	23.00
Pigsk	tins (gela	tine.	ewt.)										7.50

*Delv'd, †c.a.f. Midwest, n-nominal, a-asked.

TALLOWS and GREASES

Wednesday, August 6, 1958

A moderate trade came about late last week, with special tallow traded at 7½c, and No. 2 tallow at 6c, c.a.f. Chicago. Several tanks of choice white grease, all hog, changed hands at 8½c, c.a.f. New York. Edible tallow sold at 11¾c, Chicago basis. Bleachable fancy tallow also traded at 8@8½c, c.a.f. Chicago basis.

On Friday, several tanks of edible tallow sold at 11%c, c.a.f. Chicago. A few tanks of "good production" yellow grease sold at 7%c, delivered New York. Choice white grease, all hog, sold at 8%c, c.a.f. East. The Midwest market was quiet, with buyers and sellers fractionally apart as to their price ideas. Buying interest on yellow grease was at 6%@6%c, c.a.f. Chicago. Yellow grease was bid at 7%@7%c, delivered East.

Bleachable fancy tallow on Monday was bid at 7%c, c.a.f. Chicago, but was held at 8c. The same material was bid at 8½@85%c, c.a.f. New York. The latter price was on hard body

material, which was held at 83/4@ 8%c. Choice white grease, all hog, sold at 85%c, c.a.f. East, with offers on additional tanks at 8%c. Yellow grease was bid at 6%@6%c, c.a.f. Chicago. Some inquiry was also heard at 75%@734c, c.a.f. East. The latter price was on low acid material. A couple of tanks of good production yellow grease sold at 7%c, c.a.f. East. A few tanks of bleachable stock sold at 81/sc, c.a.f. Chicago, for quick shipment. The market was about steady on Tuesday. Some inquiry in yellow grease was at 75%c, c.a.f. East, and white grease, all hog, was bid at 85c. c.a.f. East. Bleachable fancy material sold at 85%c, c.a.f. East.

The market at midweek still was quiet, with buyers less aggressive in the East. Bids on bleachable fancy tallow ranged from 8½@8½c, c.a.f. East. Best bid c.a.f. Chicago, was at 7½c. Regular fancy tallow was bid at 8¾c, c.a.f. East. Choice white grease, all hog, was bid at 8½c, c.a.f. East. Demand was thin at 8½c. Yellow grease was bid at 7½c, c.a.f. East, and at 6¾c, c.a.f. Chicago.

TALLOWS: Wednesday's quota-

Bring your Problems to us

If 76 years' experience in serving the meat industry can help you—Darling & Company's trained, technical service staff will be glad to work with you, whatever your problem. There's no cost for this service. Merely phone your local Darling representative, or call collect to the Darling & Company plant nearest you.



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- VAlley 1-2726
 Lockland Station
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- e Waucoma 500 P.O. Box 500 ALPHA, IOWA
- Eigin 2-4600 P.O. Box 97 CHATHAM, ONTARIO, CANADA

ELAND

... or contact your local

DARLING & COMPANY

Representative

tions: edible tallow, 11c, f.o.b. River and 11%c, Chicago basis; original fancy tallow, 8%c; bleachable fancy tallow, 8c; prime tallow, 7%@7%c; special tallow, 7%c; No. 1 tallow, 6%@7c; and No. 2 tallow, 6c; all c.a.f. Chicago.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7%c; all hog, 7%c; B-white grease, 7%c; yellow grease, 6%@6%c; house grease, 6%c; and brown grease, 5%c; all c.a.f. Chicago. Choice white grease, of the all hog variety was bid at 8%c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Aug. 6, 1958
Dried blood was quoted today at \$6.75 per unit of ammonia. Low test wet rendered tankage was listed at \$7.50 per unit of ammonia and dry rendered tankage was priced at \$1.75 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, AUG. 1, 1958

			-	-		Frev.
		Open	High	Low	Close	close
Sept.		13.92	13.92	13.78	13.83	13.96
Oct.		13.99	13.99	13.85	13.80b	14.00b
Dec.		13.98b	14.04	13.90	13.95	14.11
Jan.		13.95n			13.90n	14,10n
Mar.		14.10	14.10	13.93	14.03	14.12b
May		14.03b	14.06	14.08	14.06	14.17b
July		13.97b	14.00	13.90	14.02b	14.14
Sal	es: 11	96 lots.				

		MOND	AY, AT	JG. 4,	1958	
Sept.		13.75b	13.83	13.76	13.79	13.83
Oct.		13,80b	13.86	13.75	13.86	13.80b
Dec.		13.88b	13.98	13.86	13.95	13.95
Jan.		13.85n			13,95n	13,90n
Mar.		13.95b	13.99	13.91	13,99	14.03
May		13.95b	14.02	14.00	14.01	14.06
July		13,85b			13.96b	14.02b
Sal	es: 14	11 lots.				

		TUESD	AY, A	UG. 5,	1958	
Sept.		13.77	13.80	13,67	13.67	13.79
Oct.		13.80b	13.80	13.80	13.72b	13.86
Dec.		13.85b	13,98	13.85	13.86	13.95
Jan.		13.85n			13.85n	13.95n
Mar.		13.92b	13.97	13.88	13.88	13.99
May		13.95b	13.97	13.97	13.92b	14.01
July		13.85b	13.95	13.95	13.84b	13.96b
Sal	es: 1	25 lots.				

		WEDNE	BDAY,	AUG. 6,	1958	
Sept.		13.70	13.70	13.59	13.58b	13.67
Oct.		13.67b	13.76	13.68	13.69b	13.72b
Dec.		13.87	13.89	13.80	13.85	13.86
Jan.		13.85n			13.80	13.85n
Mar.		13.90b	13.93	13.85	13.90	13.88
May		13.90b	13.93	13,88	13.93	13,92b
July		13.80b			13.88b	13.84
Aug.					13.48b	
Sale	s: 1	07 lots.				

VEGETABLE OILS

Wednesday, Aug. 6,	1958
Crude cottonseed oil, f.o.b.	
Valley	1134 n
Southeast	n.q.
Texas	
Corn oil in tanks, f.o.b. mills .	11½h
Soybean oil, f.o.b. Decatur	
Coconut oil, f.o.b. Pacific Coast	14n
Peanut oil, f.o.b, mills	171/4 R
Cottonseed foots:	
Midwest and West Coast	114
East	11/2

OLEOMARGARINE

Wednesday, Aug. 6, 1958	
White dom, vegetable (30-lb, cartons)	26
Yellow quarters (60-lb, cartons)	27
Milk churned pastry (750 lbs., 30's)	231/4
Water churned pastry (750 lbs., 30's)	2214
Bakers drums, ton lots	$20\frac{1}{4}$

OLEO OILS

		Wednesday, Aug. 6, 1958	
		stearine (slack barrels) 131/4	
		oil (drums) 181/2	
Prime	oleo	oil (drums)	

n-nominal, a-asked, b-bid, pd-paid.

HIDES AND SKINS

Packer hides largely steady in slow trading following last week's advances—Trading slow on small packer and country stock at steady price quotations—Calfskins and kipskins slow and steady, with some nominal prices listed—Broad demand for the better grade shearlings, with less inquiry of shorter-fleeced pelts.

CHICAGO

PACKER HIDES: The market leveled off toward the close of last week following midweek's advances. Friday was quiet, with buyers and sellers apart in their price ideas. Bids were at list on branded cows, heavy native cows and light cows.

Monday was slow, with broad interest in butt-brands and branded cows. On Tuesday, heavy native steers moved at 13c River, and heavy native cows moved at 13@13½c, depending on points. Light native cows sold at 16@17½c for River and outside points. Butt-brands and Colorados sold steady at 10½c and 9½c, respectively. On Wednesday, heavy Texas steers sold at 10c Southwestern point, ex-light native steers sold at 20c River point, and heavy native steers sold at 13c River. Colorados moved at 9½c River point, and branded cows moved at 12½c River point

SMALL PACKER AND COUNTRY HIDES: Trading continued light this week, with most prices steady. The 60/62-lb. Natives were quoted at 10½@11c nominal, and the 50/52's at 12½@13c nominal, with branded about 1½c less. Locker butchers, 50/52-lb. average were quoted at 9½@10c, renderers, 48/50's at 8½@9c, and No. 3's at 7c. Horsehides continued draggy, with untrimmed listed steady at 7.75@8.00 and the trimmed steady at 7.00@7.25. Fronts were quoted at 4.75 for better grades, and butts were listed at 3.00@3.25.

CALFSKINS AND KIPSKINS: Trading was slow, with prices steady. Light Northern calf were quoted at 47½c nominal, with heavies at 50c nominal. Northern kip held fairly steady and were quoted nominally at 37c, while overweights were listed at 33c nominal. All-weight calfskins were quoted steady at 38@40c for River-Northern stock, and kipskins were listed at 28@30c.

SHEEPSKINS: This market was slow, and prices steady with last week. No. 1 shearlings were in good demand at 1.00@1.85, the outside price rep-

resenting Southwesterns for mouton users. No. 2 shearlings were in narrow demand at .50@.65, and No. 3 were listed at .35. Fall clips ranged from 1.75@2.25. Midwestern lamb were steady at 1.40 on a liveweight basis, with 1.60 quoted on Southwesterns.

CHICAGO HIDE QUOTATIONS

CHICAGO HIDE POOL	~ :	All
PACKER HIDES Wednesday, Aug. 6, 1958	C	or. date 1957
Lgt. native steers15 % @16n Hvy. nat. steers13 @13 % Ex. lgt. nat. steers 20 Butt-brand. steers 10 % n	13	@16 @13% @20 10%
Colorado steers 9½ Hvy. Texas steers 10 Light Texas steers 13n		10 10½ 12½
Ex. lgt. Texas steers. 16n Heavy native cows13 @13½n Light nat. cows15 @17½n Branded cows11½@12½	15	15% Q18% Q17 Q13
Native bulls $7\frac{1}{2}$ @ $8\frac{1}{4}$ n Branded bulls $6\frac{1}{2}$ @ $7\frac{1}{4}$ n Calfskins:	8	6 8
Northerns, 10/15 50n 10 lbs./down 47½n Kips, Northern native,		45 874
15/25 lbs	28	30
60 lbs. and over10%@11n	10	91

SMALL PACKER SKINS

Kipskir										23	@24n
Packer	al	 	14.		H	E	E	PE	KINS		
								1	.00@1.85	9	00@2.7
									50@65		6561.9

N. Y. HIDE FUTURES

	ERIL	AI, AU	U. 1, 1	908	
	Open	High	Low	Clo	98
Oct	12,40b			12.40b-	Cat
Jan				12.55n	
Sales:					
Oct	13.00b			13.05b-	10
Jan	13.15b			13.20b-	Sta
Apr	13.35b	13,45	13.45	13.35b-	56t
July	13.55b			13.50b-	750
Oct	13.70b			13.60b-	901
Sales:	two lot	8,			
	MON	DAY. A	UG. 4. 1	958	
Oct	12,40b			12.40b-	801
Jan				12.55n	
	none.				
Oct	13.00			12.95b-1	3,45
Jan	13,15b			13.10b-	29
Apr	13.30b	13.35	13.35	13.35	
July	13,45b			13.45b-	
Oct	13.60b			13.55b-	85
Sales:	one lot.				
	TUES	DAY, A	UG. 5,	1958	
Oot	19 40b			10 45h.	M

Oct.		12.40b				12.45b-	(III)
Jan.			****			12.55n	
		none.					
Oct.		12.80b				13.00b-13	3.15a
Jan.		13,00b				13.20b-	35a
		13.15b				13.35b-	554
		13,45b				13.50b-	750
		13,55b				13.60b-	954
Sal	les:	none.					
		WEDN	EBDAY	AUG	. 6.	1958	
Oct.		12.45b				12.60b-	854
Jan.			****			12.75n	
		none.					35
		13.00b	13.32		.20	13.30b-	
Jan.		13.20b	13.35	13	.32	13.45b-	50
Apr.		13,35b	13.60	13	.60	13.60b-	70
July		13.50b	13.75	13	.75	13.75b-	851

Oct				13.90b-1	1.0
Sales:	eight 1	ots.			
		RSDAY.	AUG. 7,	1958	-
Oct	12.50b			12.75b-	8
Jan Sales:		1111		12.90n	
Oct		13.80	13.21	13.30	10
Jan				13.45b- 13.60b-	5
Apr				13.75b-	9
July			****	13.90b-1	
Sales:	seven 1	ots.			

NOTE: Upper series of months each day contracts; lower series, new contracts.

LIVESTOCK MARKETS...Weekly Review

World Sheep Count Up Last Year; Most Are In Oceania

World sheep numbers increased 2 per cent, or by about 15,000,000 head in 1957. Numbers totaled around 917,000,000 head, 10 per cent above the 1951-55 average, and

are the largest on record.

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ere in nar-

and No. 3s

ips ranged

tern lambs

liveweight

on South-

TATIONS

15 1/2 @ 16 13 @ 13 1/4 19 1/2 @ 20 10 1/4 10 10 1/4 12 1/4 15 1/4

DES

CINS

URES

1958

12 612%

27 629 28 624n

2.00@2.73 1.65@1.90

8.00@8.2 7.25@7.50

12.40b-12.55n

13.20b-13.35b-13.50b-13.60b-

12.95b-13.45a 13.10b- 25a 13.35 13.45b- 65a 13.55b- 85a

1958

12.45b-12.55n

13.00b-13.15 13.20b- 35 13.35b- 55

13.50b-13.60b-

12.75n

JGUST 9, 1951

Most of the increase in sheep during 1957 was in the U.S.S.R., where there were 120,000,000 on January 1, 1958, according to official sources. This was 11 per cent above a year earlier, and 32 per cent more than the 1951-55 average. The U.S.S.R. has more sheep than any country except Australia.

During 1957 numbers increased slightly in the United States, Canada, Mexico, the Caribbean, Western Europe, and Africa. There was practically no change in Central America, Southwest Asia, and South and East Asia. There was a slight decrease in Eastern Europe and a larger percentage decline in Australia.

There was a sharp increase in sheep numbers in Red China during 1951-55, according to Communist sources, and the increase probably continued in 1956 and 1957

The leading sheep raising countries in order are Australia, the U.S.S.R., Communist China, Argentina, New Zealand, the Union of South Africa, India, United States, Turkey, and Uruguay.

An additional 18 per cent are inten other countries with 12,500,000 to over 23,000,000 head per country. In order of size they are Iran, Brazil, Ethiopia (Including Eritrea), Spain, the United Kingdom, Morocco, Peru, Afghanistan, French West Africa, and

Estimated world sheep populations,

by continent or area, averages 1936-40 and annual 1957 and 1958 are listed below as follows:

Continent or area	1936-40 Thousand	Average 1957 ¹ Thousand	19581 Thousand
North America Europe U.S.S.R. Asia South America Africa Oceania	120,100 66,000 156,700 100,900 100,200	186,219 121,793 139,068	39,237 117,232 120,10) 188,012 121,974 140,277 190,101
Totals	747,600	902,100	916,936

STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock received in nine Corn Belt states in June, six months 1958-57:

CATTLE AND CALVES

	Ju	ne
	1958	1957
Public stockyards	142,806	97,519
Direct	124,669	62.61)
Totals	267,475	160,129
JanJune totals1	,728,418	1,243,362
SHEEP AND	LAMBS	
Public stockyards	49,109	48,045
Direct	88,400	59,824
Totals	137,869	107,869
JanJune totals	769,951	851,259

Data in this report were obtained from state veterinarians. Under "Public Stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" the included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.

Returns Hog Title To U. S.

The world hog raising title has been returned to the United States. The fete was accomplished by an Indiana farmer, Joe Armstrong, who raised a 19-pig litter to a total weight of 2,049 lbs. in 14 weeks and one day. The average weight was 107.84 lbs. per pig. The litter was farrowed February 24, and the weight recorded on June 3. It was the sow's fifth litter, she farrowed 21 of which 19 were saved. The record previously was claimed by Hobbs Cross Farm in England, with a 19-pig litter weighing a ton at 15 weeks and two days.

Canada Sees Hog Price Prop Problems If Sales Increase

Canada expects pork exports to help materially in maintaining hog prices this year at the new high support levels. The new floor is \$25.00 per 100 pounds for Grade A carcasses at

The Canadian Department of Agriculture says there is some question as to whether Canada's hog prices will stay above the new floor in view of the increased marketings in prospect. Higher beef prices will also stimulate domestic consumption of pork. About 9 per cent of October-March marketings are expected to be left for exports, most of which will probably go to the United States.

Hog marketings in Canada during the year ending March 1959 are expected to be 13 per cent greater than marketings of 5,500,000 head a year earlier, and the largest since 1952-53, when over 6,500,000 head were mar-

keted there.

At the expected level of export, Canadians figure hog prices can equal or be a little above U.S. prices. They consider the \$25.00 support price, dressed, Toronto, as equivalent to about \$18.75 live at Chicago.

U. S. prices this fall are expected to average about the same as last year. Average prices in the spring and summer of 1959 will probably be considerably lower than a year earlier.

LIVESTOCK CARLOADINGS

A total of 3,823 railroad cars was loaded with livestock in the week ended July 26, the Association of American Railroads has reported. This was 1,712 fewer cars than were loaded in the same week a year earlier and 4,332 less than in 1956.



Barrel Lots

DRESSED BEEF BONELESS MEATS AND CUTS **OFFAL**

SUPERIOR PACKING

GEO. S. HESS R. Q. (PETE) LINE INDIANAPOLIS HOG MARKET HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY **TELEPHONE MELROSE 7-5481**

HESS-LINE CO.

INDIANAPOLIS STOCK YARDS EXCHANGE BLDG. INDIANAPOLIS 21, IND.

THE NATIONAL PROVISIONER, AUGUST 9, 1958

PACKERS' **PURCHASES**

Purchases of livestock by packers at principal centers for the week ended Saturday, August 2, 1958, as reported to the National Provi-sioner:

	(THIC	AGO		
					ippers, 14,840
hogs.	Totals:	25,	413	cattl	e. 278
calves,	81,312	hogs	and	3,473	sheep.
	KAT	NEAR	CIT	PV	

	KANS	AS CI	TY	
	Cattle	Calves	Hogs	Sheep
Armour	2,116	261	2,652	854
	3,173	420	2,941	1,944
	1,253		3,770	
Butchers			1,557	893
Others .	423		1,283	1,500
Totals :	13,099	681	12,203	5,119

AHAMO

Cattle & Calves	Hogs	Shee
Armour 5,949	4,860	2.20
Cudahy 3,632	8,140	1,21
Swift 4,257	3,461	1,82
Wilson 3,666	3.156	43
Neb. Beef. 669	0,200	**
Am, Stores 1,251	***	
Cernhusker 991	***	
O'Neill 1.056		
R. & C 1.004		
Gr. Omaha 624		
Rothschild 1.139		
Roth 1,112	***	
Kingan 859		
Omaha 313		* *
Union 1,739	* * * *	
Others 622	8,401	
Totals 28,883	23,018	5,67

	N. S.	YAR	DB	
	Cattle	Calves	Hogs	Sheep
Armour	1.841		3.369	
Swift	2,001	989	8.742	1.978
Hunter .	755		2,755	
Heil				
Krey			3,630	***
Totals	4,597	989	21,597	1,978
	ST.	JOSEP:	H	
	Cattle	Calves	Hogs	Sheep
Swift		90		
Armour.				706

Armour.		76	3,679	706
Seitz			***	
Others .	4,424		2,617	
Totals* 1				
calves, 3,5		s and	5 catt	

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,915		4,279	2.167
Swift	3,561		3,360	
S.C. Dr.				
Beef .	3,894		***	
S.C. Dr.				
Pork .			4,899	***
Raskin .				
Butchers				
Others .	7,526		11,233	329
Totals 1	9,120		23,771	8,957
	WI	CHITA		

Cattle Calves Hogs Sheep

0	KT.A H	DAKE !	TOTAL	
Totals	3,138	99	2,977	3,79
Others .	1,087		76	1,99
Swift			***	1,78
Armour				8
Excel	907			
Dold	70		269	
Dunn	. 63			
Cudahy .		99	2,632	

	MLAN	UMA U	TII	
	Cattle	Calves	Hogs	Sheep
Armour.	764	15	464	7
Wilson .	1,136	58	559	50
Others .	1,912	80	1,247	
Totals*	3,872	153	2.270	57
*Do no	t inch	ide 703	catt	le. 6
packers.	nd 5,00	99 hog	s dire	ect t

1	OB A	NGELL	28	
	Cattle	Calves	Hogs	Sheep
Cudahy .			148	
Wilson .	140	2.4.4		
Atlas	554	***	* * *	***
Ideal	495			***
United .	477		199	
Acme	330			
Goldring.	323			
Century.	207			
Star	194			
Harman.	192	***		
Gr. West.	185			
Klubnikin	129	39		
Others .	854	29	511	
Totals	1,080	- 68	858	

DENVER

	DEI	EVER		
	Cattle	Calve	s Hogs	Sheep
Armour	371			2.575
swift	1,237	35	2,220	4,280
cudahy .	924	15	4.017	
Wilson .	877			7,457
Others .	6,911	7	915	558
Totals :	10,320	57	7,152	14,870
	ST.	PAUL		
	Cattle	Calve	s Hogs	Sheep
Armour.	6,306		12,890	
Bartusch	1,096			
Rifkin .	698	14		
Superior	1,571			
Swift	5,551	1.029	17,210	1.927
Others .	3,274	1,570	8,554	68
Totals :	18,496	3,653	38,654	3,987
	FORT	WOR	TH	
	Cattle	Calve	es Hogs	Sheep
Armour.	417	464	353	969
Swift .	972	1,009	987	1.676
City	493	***		
Rosenthal	101	1	***	
Totals	1,983	1,474	1,340	2,645
	MILW	AUK	EE	
	Cattle	Calve	8 Hogs	Sheep
Packers	1.013			
Butchers	2,632			275
Totale	9 645	9 079	9 970	1 956

TOTAL		AL	PACKER	PURCH	LASES
			Week		Same
			ended	Prev.	week
			Aug. 2	week	1957
	Cattle		.147,748	149,406	148,20
	Hogs		.187,102	189,416	193,46
	Sheep		. 50,453	42,684	55,90

CORN BELT DIRECT TRADING

Des Moines, Aug. 6-Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows,	gilts,		τ	r.	8			N	0.	1-8:		
180/200	lbs.							. 1	19	.75@	21	.85
200/220												
220/240	lbs,								20	.85@	22	.25
240/270	lbs.								20	.35@	21	.75
270/330	lbs.								19	.90@	21	.10
Sows, U.	8. No	9.		1	į.	-8	1					
270/330	lbs.								19	.60@	20	.75
330/400												
400 / 20										-		

Corn Belt hog receipts, as reported by the USDA:

	This	Last	Last
	est.	actual	actual
July 31	49,000	40,500	43,000
Aug. 1	36,000	42,500	40,000
Aug. 2	28,500	24,500	31,000
Aug. 4	44,000	56,000	52,000
Aug. 5	61,000	57,000	48,000
Aug. 6	50,000	55,500	45,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Aug. 6 were as follows: CATTLE: Cwt.

Steers, gd. & ch	23.00 @ 26.00
Steers, std. & gd	22.00@23.00
Heifers, gd. & ch	22.00@25.00
Cows, util, & com'l,	18.00@19.50
Cows, can, & cut	14.00@18.50
Bulls, util. & com'l.	20.50@22.50
Bulls, cutter	17.00@21.50
VEALERS:	
Good & prime	27.00@31.00
Stand, & gd	22.50@27.00
Calves, gd. & ch	25.00@28.50
HOGS. U.S. No. 1-3:	
140/160 lbs	20.50@21.50
160/180 lbs	21.50@22.75
180/200 lbs	22,75@23.25
200/220 lbs	23.00@23.65
220/240 lbs,	23.00@23.50
240/270 lbs	22,75@23.40
270/300 lbs	22.50@23.00
Sows. U.S. No. 1-3:	
180/300 lbs	21.25@22.75
300/360 lbs	21.00@21.50
360/450 lbs	20.75@21.50
LAMBS:	
	23.50@24.50
Good & choice	22 00@23 50
coon as choice	20.000

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Aug. 2, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

			Sheep &	ë
Cati	tle Calves	Hogs	Lamb	B
Boston, New York City Area1 13,30	06 11,158	46,954	36.2%	g
Baltimore, Philadelphia 7,2	64 1,211	22,818	8,20	
Cin., Cleve., Detroit, Indpls 19,39	95 7,389	107,556	17,79	
Chicago Area 25,9	52 6,845	37,174	5.114	
St. Paul-Wis. Areas2 27,9	26 11,836	76,938	9,007	
St. Louis Area ³ 12,2	88 2,399	62,500	4.00	ö
Sioux City-So. Dak. Area4 20,2		50,195	12,218	ß
Omaha Area ⁵ 32,9		59,508	11,38	0
Kansas City 13,7		22,924	5,458	Ņ
Iowa-So. Minnesota ⁶ 30,3	01 7,401	237,460	22,101	8
Louisville, Evansville, Nashville,			1000	8
Memphis 9,6		44,470		¥
Georgia-Alabama Area 4,6		16,811		2
St. Joseph, Wichita, Okla. City 17,9		32,143	4,456	
Ft. Worth, Dallas, San Antonio 9,8		13,130	8,243	(
Denver, Ogden, Salt Lake City 16,5		10,010	27,914	9
Los Angeles, San Fran. Areas ⁸ 18,6		22,718	20,388	I
Portland, Seattle, Spokane 6,0		9,710	9,686	8
Grand totals	33 72,155	873,019	198,750	d
Totals same week 1957312,9	60 100,858	792,258	237,00	
			- 100	

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards. E. St. Louis, III., and St. Louis, Mo. cludes "loux Falls, Huron, Mitchell, Madison, and Watertown, S. ³Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁴Includes bert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁴Includes Bin ham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, The ville and Tifton, Ga. ⁵Includes Los Angeles, San Francisco, So. Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended July 26, compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS All Weights		Good Che	CALVES Good and Choice		HOGS* Grade B¹ Dressed		LAMBS Good Handyweight	
	1958	1957	1958	1957	1958	1957	1958	1957	
Toronto	.\$23.00	\$19.72	\$25.50	\$21.76	\$31.50	\$36.75	\$24.50	\$25.00	
Montreal	. 22.85	18.85	24.55	20.95	31.10	37.35	21.90	22.15	
Winnipeg .	. 22.75	18.60	26.04	20.50	29.66	34.17	20.00	23.6	
Calgary	. 20.55	18.15	24.90	18.30	28.57	33.33	22.00	18.00	
Edmonton .	. 20.25	17.60	22.25	18.50	29.30	34.00	18.90	18.00	
Lethbridge	. 20.50	18.00	22.75	19.00	28.65	33.35	20.25	17.50	
Pr. Albert	. 20.75	16.90	21.75	18.75	27.50	32.25	18.50	19.00	
Moose Jaw.	. 21.25	16.60	24.00	17.00	27.50	32.25	19.00	****	
Saskatoon .	. 21.00	17.20	25.25	19.25	27.50	32.25	19.25	19.0	
Regina	. 21.00	16.60	23.00	16.35	27.70	23.75	19.75	22.0	
Vancouver .		18.45	26.25	20.00		****	23.00	••••	

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tif ton, Georgia; Dothan, Alabama, and Jacksonville, Florida, during the week ended August 1:

	U		0			
				Cattle	Calves	H
Week	ended	Aug. 1		1.557	550	8,
			days)		568	9.
			last year		1.326	9,

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Aug.

6 were as fo	ollows:
CATTLE:	Cwt.
Steers, gd. &	ch\$23.50@25.50
Steers, std. &	gd 22.50@23.50
Heifers, gd. &	ch 23.50@25.50
Cows, util. &	com'l. 17.25@19.50
Cows, can. &	cut 15.00@17.25
Bulls, util &	com'1. 20.00@21.50
VEALERS:	
	24.00@28.00
Calves, gd. &	ch 22.00@26.00
HOGS, U.S. N	0. 1-3:
180/200 lbs.	22.00@22,75
200/220 lbs.	22.50@23.00
220/240 lbs.	22.50@23.00
240/270 lbs.	22.50@23.00
Sows, U.S.	
270/360 lbs.	21.25@22.00
360/450 lbs	20.00@21.50
LAMBS:	
Choice	23.00@24.00
Cond	91 75@92 00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Siou City on Wednesday, Aug. 6 were as follows:

UATTLE:	0
Génera malma	26.50 only
Bulls, cutter	20.00@21.0

HOGS, U.S. No. 1-3:	
180/200 lbs	21.500 22.1
240/270 lbs	22.25@22.7
Sows, U.S. No. 1-3:	
100/000 The	21 256022.2
400/550 lbs	10 00@20.5
	10,000
LAMBS:	
Good & choice	21.00@23.2
Yearlings	21.50@22.0

SLAUGHTER REPORTS

ER

WS:

4,470 6,811 2,143 3,130 0,010 2,718 9,710 3,019 2,258

1-3:

1-3: 21.50@22.5 22.50@23.0 22.25@23.0 22.25@22.5 1-3: 21.25@22.5 20.25@21.5 19.00@20.5

ng the week

reported by

Sheep & Lamba 36,231 2,252 17,759 5,134 9,007 4,002 11,301 5,668 22,300 Hogs 6,954 2,818 7,556 7,174 6,938 2,500 0,195 9,508 2,924 7,460

Special reports to the NATION-AL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended Au-gust 2, 1958, compared: CATTLE

	Week		Cor.
	ended	Prev.	week
	Aug. 2	week	1957
Chicagot	25,413	22,437	23,754
Kan. City: .	13,780	12,959	14,870
Omaha*1	28,470	29,132	4,122
N. S. Yards‡	5,586	5,907	11,339
St. Joseph! .	11,329	11,111	10,350
Sioux City‡.	12,679	14,120	10,956
Wichita*‡	2,933	3,150	3,568
New York &			
Jer. City†	13,306	12,428	12,466
Okla. City*\$	4,794	5,432	9,712
Cincinnatis .	3,800	3,179	4,575
Denvert		11,146	10,531
St. Pault	15,222	14,807	14,425
Milwaukee‡.	3,591	3,940	3,108
Totals	140,903	149,748	133,776
	HOGS	}	
Chicago:	19,033	15,677	20,522
Kan. City\$.	12,203	13,608	13,804
Omaha**	33,374	32,655	7,105

201,000	Totals1	40,903	149,748	133,776	
St. Paul, & Wis. Include		HOGS			
Louis, Mo. 4h.	Chicago:	19.033	15,677	20,522	
rtown, S. Dat	Kan, City: .	12,203	13,608	13,804	
a. Includes Al-	Omaha*‡	33,374	32,655	7,105	
Davenport, Da	N. S. Yardst	21,597	20,244	27,797	
a. Mason City.	St. Josephi.	15,633	15,844	14,856	
cludes Birmine		21,227	19,326	10,673	
oultrie. Thomas		9,887	11,064	9,712	
ncisco, So. Sm	New York &				
Melaco, Do. Dal		46,954	45,398	43,463	
- 100	Okla. City*:	7,369	8,111	8,329	
	Cincinnatis .	10,193	9,927	10,518	
MARKETS	Denvert	247	6,769	4,822	
MWKKE!	St. Pault	30,100	30,398	27,458	
. 1 (Milwaukee‡	3,277	3,602	3,812	
grades for				-	
markets in	Totals2	231,094	232,623	202,871	
		-			
npared with		SHEE			
There are	Chicago:	3,473	2,502	4,251	

	marke	ts in	Totals	231,094	232,623	202,871	
n	pared	with		SHEE			
		-	Chicagot	3,473	2,502	4,251	
	Provis	ioner	Kan. City: .	5,191	4,245	4,163	
			Omaha*:	6,135	9,151	589	
S	follov	VS:	N. S. Yardst	1,978	1,573	6,140	
			St. Joseph .	4,248	4,049	6,723	
	LAN	ags.	Sioux Cityt.	2,748	2,233	1,759	
	Go		Wichita*1	3,797	3,545	1,141	
	Handy		New York &				
	1958	1957	Jer. City†	36,276	33,366	37,796	
			Okla. City*1	577	1,107		
	\$24.50	\$25.00	Cincinnati .	900	245	763	
	21.90	22.15	Denvert		14,393	12,038	
	20.00	23.00		3,919		2,478	
	22.00	18.00	Milwaukeet	1,356	894	843	
	18.90	18.00		-			
	20.25	17.50		70,598	80,821	82,280	
	18.50	19.00					
	19.00		*Cattle and	calves	3.		
	19.25	19.00	i rederanty		cted sl	aughter,	
•	19.75	22.00	including dire	ects.			

*Cattle and calves. †Federally inspected slaughter, including directs. ‡Stockyards sales for local slaughter. ‡Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

acking plant. Inspected slaughter of livestock in Canada for the rille, Florida, week ended July 26:

man, a	1021111		CATI	LE	
res i0 i8 i6	Hogs 8,372 9,439 9,944	Western Eastern	Canada		Same week 1957 27,520 17,719
		Totals		34,295	38,239
K PR	ICES		HOO	38	
X CI		Western Eastern	Canada		37.814 $49,109$
	at Sious	All hog	carcasses		86,923
nesda	y, Aug.	graded		103,025	94,835
ows:			SHE		
	Cwt	Western Eastern	Canada		$\frac{4,146}{7,004}$
. 24	3.50 only 1.00@26.0 2.25@24.5	Totals		9,201	11,150
23	3.00@24.50 .50@23.00		YORK	REC	EIPTS
m'1 17	7.75@19.5 5.50@17.5	Dag.	eipts of	salable	e live-
m'l. 21	0.00@22.50	stock	at Jers	ey Cit	y and
1-3:	,.00@	41st s	t. New	York	market

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended Aug. 2:

		0	
Cattle		Hogs*	Sheep
Salable 151 Total (incl.	33		
Prev. wk.:	272	16,210	4,442
Salable 103	19	***	• • • •
directs) 2,655	294	14,637	2,626
*Includes hog	s at	31st S	treet.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

		Cattle	Calves	Hogs	Sheep
July	31.	2,214	100	9.960	1.283
Aug.	1	367	106	6,139	919
Aug.	2	76	3	641	83
		25,524	100	8,738	1,812
		6,000	100	9,000	1,500
		13,000	100	9,500	1,000
*Wee					
		44,524		27,238	4,312
		49,233		22,164	4,517
		14,866		28,557	6,668
		ing 58	cattle		5,745
hogs	dire	et to p	ackers.		

SHIPMENTS HIJ July 31 . 5,139 Aug. 1 . . 740 Aug. 2 . . 152 Aug. 4 . 6,780 Aug. 5 . 5,000 Week so far . .16,780 Wk. ago.18,982 Yr. ago.17,294 1.769 129 2,793 ... 513 ... 2,009 ... 3,000 ... 2,500 120 153 164 400 400 7,509 964 91 7,217 1,399 82 4,315 846

4. u.	Borreia	IU X	0.4	2,010	030
T	DTAL	JULY	RE	CEIPTS	
		19	958	19	957
Cattle		211	.204	22	6.884
Calves					7.841
Hogs		171	.117	17	7.133
Sheep		27	,419	3	2,091
TO	TAT.	TIIT.V	SHI	PMENT	g

sneep		27,419	32,091
TO	TAL	JULY SHIPM	MENTS
		1958	1957
Cattle		114,796	107.880
Hogs		47,772	41,554
Sheep		7,940	3,982

CHICAGO HOG PURCHASES

Supplie Chicago,			purch Wed		
		•	Week ended ug. 6	We end July	ed
Packers' Shippers'	pure		$32,946 \\ 11,592$	15, 10,	
Totals		 	44,538	26,	028

LIVESTOCK RECEIPTS Receipts at 20 markets

for the week ended Friday, Aug. 1, with comparisons:

	Cattle	Hogs	Sheep
Week	to		
date	263,000	354,000	110,000
Previo			
week	245,000	344,000	118,000
Same	wk.		
1957	267,000	346,000	128,000
Totals			
1958		12,014,000	4,168,000
Totals			
1957	8,079,000	12,493,000	4,560,000

PACIFIC COAST LIVESTOCK

| Receipts at leading Pacific Coast markets, week ended July 31:
| Cattle Calves Hogs Sheep Los Ang. 4,450 190 925 230 N. P'tland.2,715 435 1,700 3,450 San Fran. 300 100 765 2,800

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Aug. 6 were as follows: CATTLE: Cwt.

Steers, choice\$24.50@25.00 Steers, good 22.00@23.50

Steers, std & gd,	19.00@21.50
Heifers, gd. & ch.	21.03@25.00
Cows, util. & com	1. 17.00@19.00
Cows, can, & cut.	
Bulls, util, & com	
VEALERS:	
Choice & prime	30.00@32.00
Good & choice	
Calves, gd. & ch.	
HOGS, U.S. 1-3:	
180/200 lbs	23.00@23.25
200/220 lbs	
220/235 lbs.	
230/260 lbs	
Sows, U.S. No. 1	
250/350 lbs	
400/600 lbs	

LAMBS: Choice & prime ... 25.00@26.00 Good & choice ... 24.00@25.00 Utility ... 17.50@18.0)

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 5 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

Service,	Livestoc	K DIV	ision,	as 1	ollows:		
	N.S. Y	ds.	Chicago	Kar	nsas City	Omaha	St. Paul
HOGS:							
	8 & GILTS	3:					
U.S. No. 120-140	1-3: lbs\$19.50-	20.75	None qtd.	N	one qtd.	None qtd.	None qtd.
140-160	lbs 19.50-	-20.75	None qtd.	. N	one qtd.	None qtd. \$	20.50-21.50
160-180	lbs 21.50	-23.00 \$					20.75-21.75
	lbs 22,50 lbs 22,75		22.25-23.5 23.00-24.6			21.50-23.25 22.00-23.50	21.25-23.50 22.00-23.50
	lbs 22.75		23.00-23.5			22,25-23,50	22.00-23.50
240-270	lbs 22.50	-23.25	23.00-23.2			22.25-23.25	21.75-23.50
	lbs 22.25 lbs None		22.50-23.2 22.00-22.5		2.00-22.50 one qtd.		None qtd.
	lbs None		None qtd.		one qtd.	None qtd. None qtd.	None qtd.
Medium:							
160-220	lbs 21.00	-22.00	20.00-22.	50 2	0.50-22.00	20.00-21.50	20.50-21.50
SOWS:	1.0.						
U.S. No. 180-270	lbs. 21.75	-22.00	22.50-22.	75 2	2.00 only	22.00 only	None qtd.
270-300	lbs 21,75	-22.00	22.25-22.		1.50-22.00	21.50-22.00	21.75-22.00
300-330	lbs 21.50		22.00-22.0		1.25-21.75	21.25-21.75	21.25-22.00
330-360 360-400	lbs., 21.00 lbs., 20.50	-21.75	21.50-22.5 20.75-21.5		0.75-21.50 0.50-21.00	20.50-21.50 20.25-21.00	21.00-22.00 19.75-21.50
400-450	lbs 20.00	-21.00	20.25-21.0		0.00-20.50	19.75-20.50	19.50-20.50
450-550	lbs 19.50	0-20.50	19.25-20.		9.50-20.00	19.25-20.00	18.75-19.50
Boars &		15 50	15 00 15	FO 1	4 00 34 70	17 70 17 00	**
an wi	18 15.25	-17.50	15.00-17.	50 1	4.00-14.50	15.50-17.00	None qtd.
SLAUGHT	ER CATTI	LE & C	ALVES:				
STEERS:							
Prime:							-
700- 900 900-1100			None qtd 26,25-27.		None qtd. None qtd.	None qtd. 26.00-27.00	None qtd. None qtd.
1100-1300			26.25-28.		None qtd.	26.00-27.00	None qtd.
1300-1500			26.25-27.		None qtd.	26.00-27.00	None qtd.
Choice: 700- 900	1hm 04 54	90 00	24.75-26.	or c	24.50-26.00	04 05 00 00	94 00 05 50
900-1100			24.75-26.		24.50-26.25	24.25-26.00 24.25-26.00	24.00-25.50 24.00-26.00
1100-1300		0-26.00	24.75-26.		24.50-26.25		24.00-25.75
1300-1500	lbs 24.2	5-25.75	24.75-26.	.25 2	24.25-26.00	23.75-26.00	24.00-25.50
Good:	lbs., 23.00	0.94 50	23.75-24.	75 9	22.00-24.25	22.50-24.25	23.00-24.00
900-1100			23.50-24.		22.00-24.25	22.50-24.25	23.00-24.00
1100-1300	lbs., 23.0		23.50-24.		22.00-24.25		22.50-24.00
Standar all w	d, ts 21.50	0.93.00	22.00-23.	50 5	20.00-22.25	20.00-22.50	20.00-23.00
Utility,							
all w	ts 19.0	0-21.50	20.00-22.	.00	18.00-20.00	18,00-20.00	19.00-20.00
HEIFER	S:						
Prime:							4-1-1
	lbs., None lbs., None		None qto 25.75-26.		None qtd. None qtd.	None qtd. None qtd.	None qtd. None qtd.
Choice:	108 100	e qua.	20.10-20.	.00	None qua.	None qu.	None qu.
	lbs., 24.5				23.75-25.75	23,75-25.50	
800-1000 Good:	1bs 24.2	5-26.00	24.00-25	.75	23.50-25.75	23.75-25.50	23.50-25.00
	0 lbs., 23.0	0-24.50	23.00-24	.00	21,50-23.75	22.00-23.75	22.00-23.50
700- 900	0 lbs., 22.7				21.50-23.75	22.00-23.75	
Standar all w	rd,	0 99 00	20.50-23	00	20.00-22.00	90 00 99 00	20.00-22.00
Utility,	118 20.0	0-20.00	20.00-20	.00	20.00-22.00	20.00-22.00	20.00-22.00
	rts 18.0	0-20.50	18.50-20	.50	18.50-20.25	18.00-20.00	18.50-20.00
cows:							
Comme	reial,						
	vts 19.0	0-20.00	19.00-20	0.00	18.50-20.00	18.50-19.50	19.50-20.00
Utility,	vts 17.5	0-19 00	17.50.10	00.0	17.00-18 50	17.25-18 50	17.50-19.50
Can. &		20.00	11,30-10		00 10.00	21.20-10.00	21.00-10.00
		0-17.50	15.00-18	3.50	14.00-17.50	15.50-17.25	15.00-17.50
BULLS	(Yrls. Excl	l.), All	Weights	8:			
Good .	Non	e atd.	None at	d.	None qtd.	None qtd.	None qtd.
Comme	reial . 21.0	00-22.00	23.00-23	3.50	20.50-21.50	20.50-21.50	21.00-22.50
Cutter	16.6	0.21.50	20.00-21	1.50	18.00-21.00	16.00-20.50	21.00-22.50 21.00-23.00 21.00-23.00
	RS, All We				-		
Ch. &	pr 27.0	00-31.00	30.00-31	1.00	26.00-30.00	25.00-28.00	30.00-32.00
Stand.	& gd. 20.0	00-27.00	22.00-30	0.00	22.00-26.00	20.00-25.00	25.00-30.00
CALVES	8 (500 Lbs.	Down):				
Ch. &	pr 25.0	00-27.00	26.00-29	7.00	28.00-27.00	None qtd.	26.00-27.00 20.00-26.00
stanu.	et gu. 10.0	70-20.00	21.00-21	1.00	20.00-20.00	None qu.	20.90-20.00
SHEEP	& LAMBS:						
	(110 Lbs.		:				
Prime	Nor	ne qtd.	25.50-26	6.00	None qtd.	None qtd.	23.50-24.00
Choice	22.	50-24.50	23.50-28	5.50	23.00-24.00	23.00-24.00	22.50-23.50
				3.50	22.00-23.00	22.00-23.00	22.00-23.00
	INGS, all			4.3	W	N	
Choice	Non	ne qtd.	None of	td.	None otd	None qtd.	None otd
Good	Noi	ne qtd.	None qu	td.	None qtd.	None qtd. None qtd.	None qtd.
EWES	(Shorn):						
Gd. &	ch 5.	00- 6.50	6.50-	7.50	6.00- 7.00	6.00- 7.50	5.50- 7.90
Cull &	k util. 4.	00- 5.00	5.00-	6.50	4.00- 6.00	4.00- 6.00	3.50- 5.50



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EXPERIENCED BEEF MAN: To manage carcass beef department, sell chains and purveyors for Chicago packer, Knowledge of fabricating, Stara experience, age, salary required, W-284, THE NATIONAL, PROVISIONER, 15 W, Huron St., Chicago 10, Ill.

EXPERIENCED HELP WANTED: Sober men and women in all departments of packing houses.

Give complete resume of past experience in letter and wages desired. W-313, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

BACON SLICING FOREMAN: Wanted for bacon slicing department. Large eastern packing house. Excellent working conditions and salary. Send resume. Box W-315, THE NATIONAL PROVI-SIONER, 527 Madison Ave., New York 22, N.Y.

WORKING SAUSAGE FOREMAN: Capable of running a 25,000 pound full line kitchen located in southwestern Pennsylvania. Reply to Box W-316, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

WANTED: Sausage superintendent and produc-tion man, Some bacon silicing experience desired but not essential. Salary and tonnage commis-sion, Send complete resume, Strictly confidential. W-325, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

KILLING FOREMAN: Beef or hog killing and cutting experience. Best references. Wide background. Resume furnished on request. W-312, THE NATIONAL PROVISIONER, 13 W. Huron St., Chicago 10, Ill.

HELP WANTED

WORKING SAUSAGE FOREMAN ASSISTANT TO SUPERINTENDENT: Must le familiar with all sausage making and swe pickle operations for Chicago's most progressly independent sausage manufacturer, Give full & tails of experience. W-303, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, IL

OFFICE MANAGER-CONTROLLER; Experience To take charge of office of large, independent California meat processing firm. Send photograph resume of education and experience to Box 1324, THE NATIONAL PROVISIONER, 15 Muron St., Chicago 10, Ill.

MAINTENANCE MAN WANTED. Capable handling small midwestern packing house, W-STHE NATIONAL PROVISIONER, 15 W. Hu St., Chicago 10, III.

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EQUIPMENT WANTED

WANTED: Tallow tank semi-trailer, insulated, steam pipes, pump if possible. Ralph Stappenbeck, 1 Merritt Place, New Hartford, New York. Phone Utica, New York, 4-5367 or 2-8663.

WANTED: AUTOMATIC LINKER for sausage kitchen, Must be in good condition, ROOS PACK. ING COMPANY, R R 3, Box 999, 2210 Kentucky Ave., Indianapolis, Ind.

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NEW-still in crate. Freon 2 cylinder 4½ x 4½.

Complete with common base and belt guard, ready
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27 platform, stainless steel pan 3,225,00 (20)—HANGING SCALE: Toledo, 50 lb. dial. 2 oz. grad., galv. pan \$175,00 (1063—STEAK TENDERIZER: Biro mdl. PRO-8, stainless steel, w/6" alum. hopper, like new \$165,00 (1249—HAM MOLDS: (321) Globe Hoy, stainless steel, w/6" as prings: 200—#114—12" x 61/x" x 51/s" ea. \$12.75 (121—#112—11" x 6" x 5'/s" ea. \$12.75 (121—#12—11" x 6" x 5'/s" ea. \$12.75 (1310—LOAF MOLDS: (340) Globe Hoy #66-S, stainless steel, with covers. 10" x 44/x" x 45/x" ea. \$12.75 (1310—LOAF MOLDS: \$1,00 (100 s.s., 34" x 1" ea. \$2.00 (1305—SMOKESTICKS: (100) s.s., 34" x 1" ea. \$2.00 (1305—SMOKESTICKS: (100) s.s., 34" x 1" ea. \$2.00 (1305—SMOKESTICKS: (100) s.s., 34" x 1" ea. \$2.00 (1306—FMIRS, 3" insulated body, inside 9" x 6" x 5" (10" high, dble, rear doors w/38" x 66" opening, almost new tits doors w/38" x 66" opening, almost new tits doors w/38" x 65" opening, elmost new tits doors w/38" x 65" opening, el

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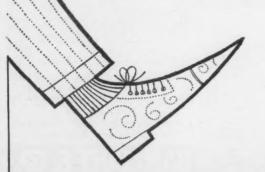
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